MODEL KITCHENS

as submitted in the

Frigidaire Competition

Model Kitchens

Published by
DELCO-LIGHT COMPANY
Subsidiary General Motors Corporation
DAYTON, OHIO
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OUT of the many designs submitted, there are, in the opinion of the Jury from thirty to forty, outside of the prize designs, which should be published, since these designs illustrate many interesting and valuable suggestions worthy of general publicity for the purpose of encouraging the development of a more efficient working unit of the kitchen in the average American home. The Jury is therefore hopeful that the Delco-Light Company will make these designs available to the architectural profession as well as others who are interested in the modern home solution of the average kitchen arrangement.

Respectfully submitted,

(*Signed*) KATHERINE A. FISHER
MABEL JEWETT CROSBY
JAMES WM. THOMAS, JR.
CHARLES S. SCHNEIDER
JOHN DEEKEN

—*Judges in the Frigidaire Model Kitchen Competition*

Model Kitchens

IT is the belief of the Delco-Light Company that the development and successful application of Frigidaire Electric Refrigeration has substantially altered the considerations involved in the planning and equipping of the modern kitchen.

The universal adaptability of this modern method of refrigeration, its proven dependability and its economy must result in very rapid expansion of its use and consequently in the standardization of at least the essentials of plans for the modern kitchen equipped with Frigidaire.

The fact that Frigidaire does not depend upon outside ice supply means that kitchens need no longer be designed so as to place the refrigerator against an outside wall, in an alcove or in a separate room in order to permit servicing with ice. Instead, the refrigerator may be located wherever it will provide the greatest working convenience, purely as a piece of kitchen equipment.

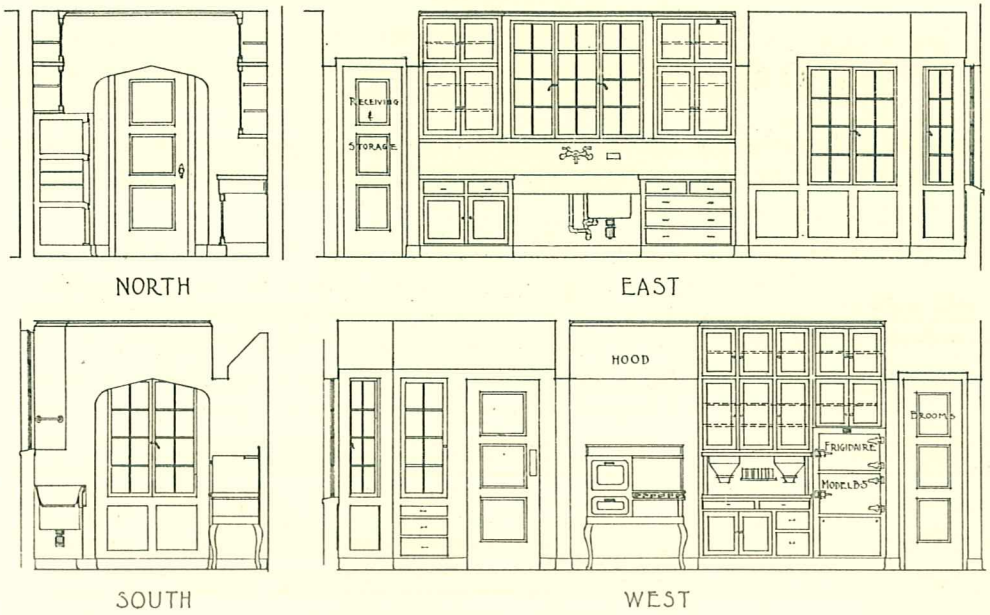
Frigidaire may be incorporated in the plans of any house or apartment, large or small. It is made in complete cabinet models of different sizes which can be placed wherever convenience dictates and which can be built into a closet or cupboard construction if desired. Or, if you prefer, any model of the standard makes of refrigerators may be equipped with the Frigidaire mechanism and utilized in the same way as one of the complete cabinet models of Frigidaire.

All of these considerations naturally suggested problems of design which it was believed would be of real interest to architects. Consequently, the problems were submitted to the architectural profession in the form of a competition. It was inevitable of course, that a competition of this kind should produce suggestions of great value. These suggestions and data gathered through this competition for the design of modern kitchens are now submitted to architects and home builders alike.

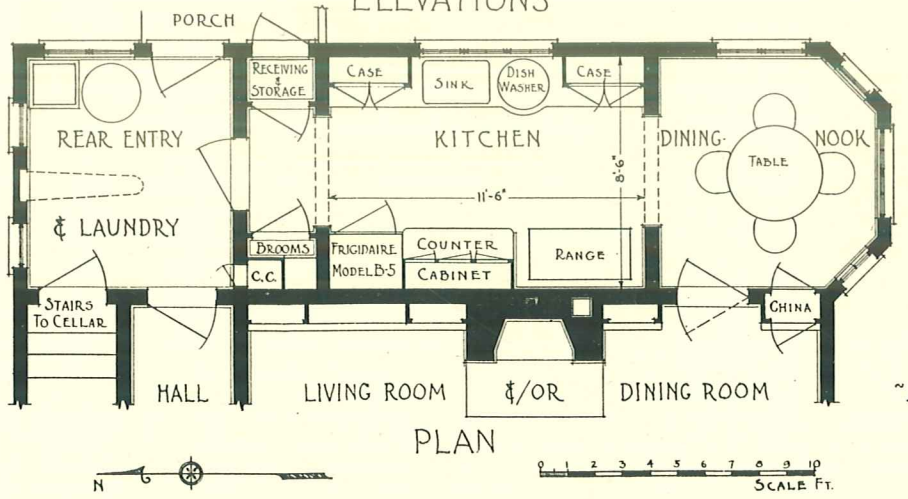
The prizes offered in this competition were as follows:

First Prize	$500.00
Second Prize	250.00
Third Prize	100.00
Fourth Prize	50.00
Four Mentions	25.00 each

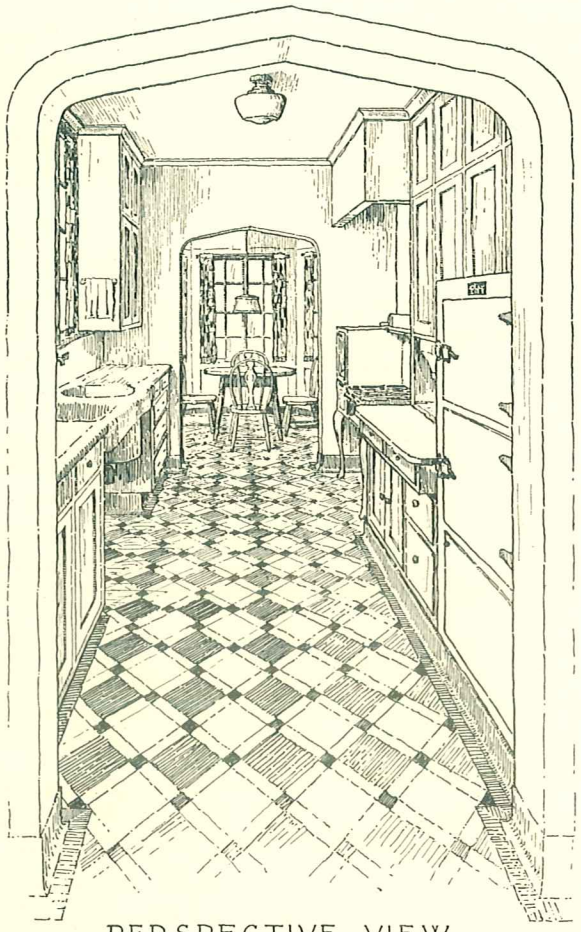
Announcements of the competition were published in all of the leading Architectural Journals of the country.



ELEVATIONS



PLAN



PERSPECTIVE VIEW

"A DESIGN FOR A MODEL KITCHEN"

AS SUBMITTED IN

"THE FRIGIDAIRE COMPETITION"

SECOND PRIZE DESIGN—EDWARD B. HUSSEY, Jr., Berkeley, Calif.

The total area of the kitchen awarded the second prize, provides for a compact workshop, while the dimensions contribute to the good routing. As the dining nook is located in the same direction as the dining room, the routing of the kitchen is equally well adapted to this room. Because of the dimensions of the kitchen, the shelf beside the dish washing machine provides a serving space fairly convenient to the range. Storage space is well cared for and there is good arrangement for receiving supplies. The location of the laundry is well planned and makes a definite contribution to the kitchen as a working unit.

The Competition

THE following paragraphs are quoted from the original announcement as to the object, conditions, and so forth, of the competition:

The Problem

The problem involves the design of a complete kitchen with full equipment, including an electric refrigerator. The plan is to include only the kitchen, but is to take into consideration the relationship of this room to the other rooms of the house or apartment.

The doors of the kitchen should be so located as to establish the relationship of the room to other parts of the house, and the plan of the kitchen such that it may be an integral part or unit of a practical house plan, the parts of which immediately adjacent to the kitchen should be sufficiently indicated in outline and designated by name to determine definitely their relationship to the kitchen.

Essential Equipment

For the purpose of this competition the essential requirements for the kitchen equipment shall be taken to be a sink, with drain board or boards; a range; an electric refrigerator which may be a separate unit or may be built in; a table, either stationary and hinged or portable, and proper provision for usual kitchen storage of cooking equipment and supplies. The proper disposition of these essentials and the addition of such other conveniences as in the opinion of the designer are necessary to fully equip the kitchen are left to the skill and ingenuity of the contestant.

The Kitchen Essentials

For the sake of uniformity, the dimensions of the equipment hereinbefore referred to as essential shall be as follows:

Sink, range and other equipment, except refrigerator, shall be of such dimensions as are, in the opinion of the architect, essential to the house for which the kitchen is planned. Dimensions and arrangement of the Frigidaire are indicated on the following pages of this program.

At the option of the contestant, any Frigidaire cabinet model (B-5-2, B-5, B-9 or B-15) may be used. Or, if the contestant prefers, any one of the standard makes of refrigerators with an ice capacity of 100 pounds or more may be used, provided it is equipped with the Frigidaire cooling coil and with the Frigidaire compressor (air-cooled or water-cooled) located in the basement or in another room.

The later pages of this program illustrate the various models of Frigidaire, including both the complete cabinet models and the different mechanisms used for converting standard makes and models of refrigerators into Frigidaire Electric Refrigerators.

Professional Advisor

Mr. Harry J. Williams, of the firm of Schenck and Williams, architects, Dayton, Ohio, has been retained by the Delco-Light Company as its professional advisor in conducting this competition.

Judgment

The competition will be judged by a jury of five members, constituted as follows:

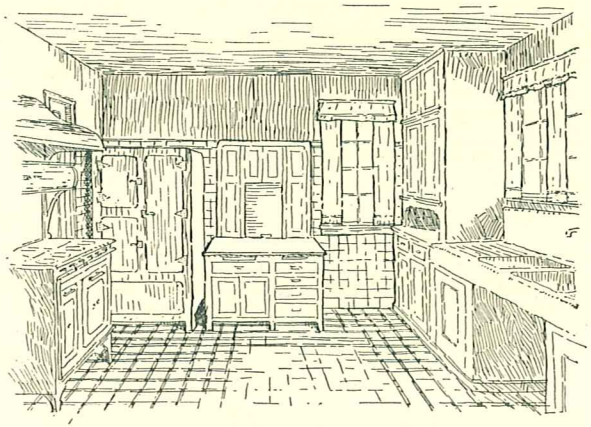
Charles S. Schneider, Architect, Cleveland, Ohio.

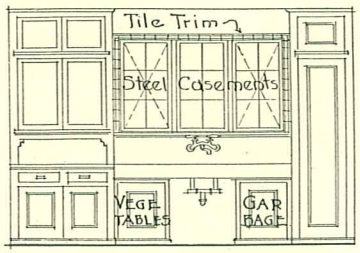
James Wm. Thomas, Jr., Architect, Cleveland, Ohio.

John Deeken, Architect, Cincinnati, Ohio.

Miss Katherine A. Fisher, Good Housekeeping Magazine, New York.

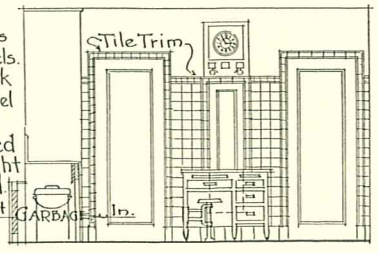
Miss Mabel Jewett Crosby, The Ladies' Home Journal, Philadelphia, Pa.





• EAST • ELEVATION •

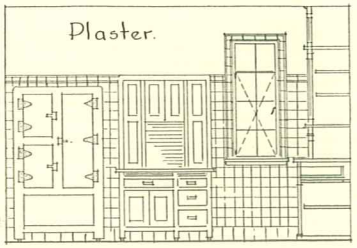
All Doors Flush Panels. Woodwork White Enamel Tile Delf Blue Glazed Plaster Light Blue Enamel.



• SOUTH • ELEVATION •

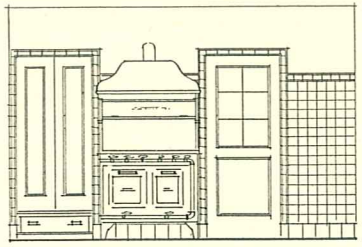


• SCALE •

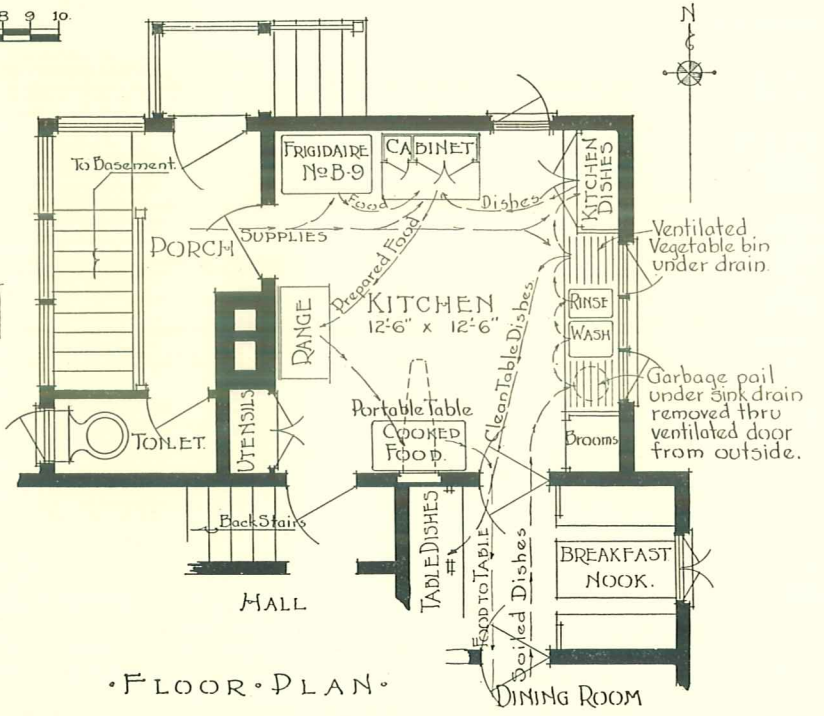


• NORTH • ELEVATION •

A DESIGN — FOR — A MODEL KITCHEN as submitted in — the — FRIGIDAIRE COMPETITION



• WEST • ELEVATION •



• FLOOR • PLAN •

THIRD PRIZE DESIGN—WILLIAM D. SHERMAN, Elizabeth, N. J.

On the third prize is indicated in an interesting way the paths of travel around the kitchen. Although the total area makes for a compact arrangement, the dimensions in this square plan presents some difficulties in routing, particularly with regard to the relative positions of the range and kitchen cabinet. The portable table offers an elastic arrangement for the use of serving space as this table may be used for a number of purposes, including the bringing of food to the dining room and the soiled dishes to the kitchen. Good arrangements have been made for ventilation and lighting, and for convenient storage space.

In making the award the jury will give consideration to the kitchen plan as an effective working unit, to the character and disposition of the several items of equipment and their relation each to the other, to the relation of the kitchen to other adjacent parts of a practical house plan, and to the skill and ingenuity displayed in the solution of the problem as a whole.

The question of skillfulness in the execution of the drawing will not be considered, though neatness in its presentation is not to be disparaged. Drawings which are found not to conform in all respects to the conditions of this program will be eliminated from consideration by the jury.

The jury will make a full report, which will include its reasons for the selection of the winning design and its reasons for the classification of the design placed next in order of merit. A copy of this report, accompanied by the names of the prize winners, will be sent by the professional advisor to each competitor and the names of the winner or winners of prizes will be announced in a magazine in the interests of the architectural profession.

Report of the Jury of Award

MANY interesting methods of meeting the problems of kitchen planning were used in the plans submitted in this competition. In judging these, as effective working units, it was therefore necessary to have some standard that could be used as a basis for judging each plan. A score card was considered the best workable form for this purpose, and the following score card was developed by making an analysis of the work carried on in the modern kitchen:

Plan	75%
Total area	5%
Dimensions	10%
Routing	50%
Storage	15%
Preparation	15%
Serving	5%
Clearing away	15%
Miscellaneous	10%
Design	20%
Presentation	5%

An outline of the development of this score card may be interesting.

It is generally recognized that the large, old-fashioned kitchen, which so often served as living room as well as workshop is not well adapted to the modern home. As a compact workshop the kitchen of today should be of a *total area* that will accommodate the necessary equipment and leave just enough space for the worker to move about easily.

The *dimensions* should be adapted to the effective use of wall space in a step-saving arrangement of equipment. We are agreed that a rectangular space in the proportion of about two to three is usually most efficient.

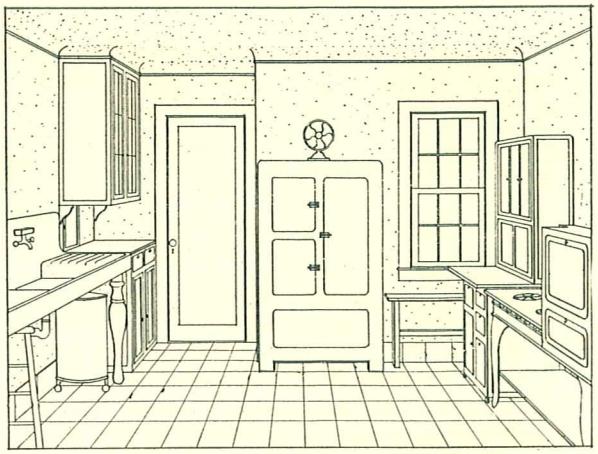
Meal preparation, when analyzed, is found to be a series of tasks linked together in an order which is largely directed by the placement or *routing* of the equipment. Good routing permits the worker to pass directly from one piece of equipment to the other, with very little retracing of steps, and short paths of travel.

Each piece of equipment may be considered a working unit or center. These units are used in the following ways:

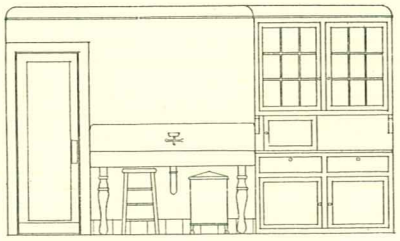
(1) *Storage*—The refrigerator, kitchen cabinet and other necessary cupboard spaces for food, utensils and dishes.

A DESIGN FOR A MODEL KITCHEN

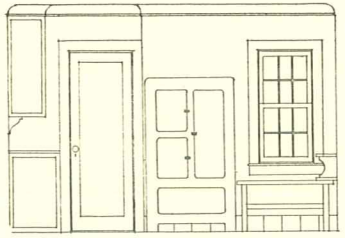
AS SUBMITTED IN THE FRIGIDAIRE COMPETITION



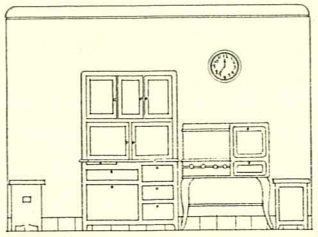
· PERSPECTIVE VIEW ·



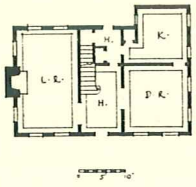
· VIEW LOOKING SOUTH ·

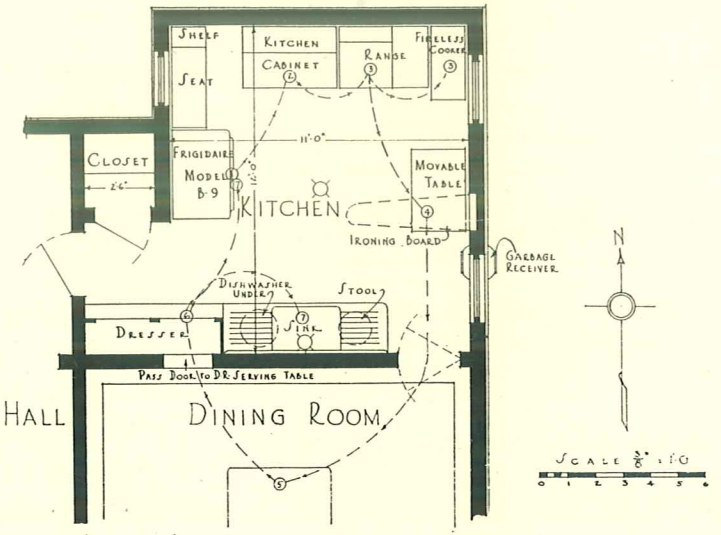


VIEW LOOKING WEST

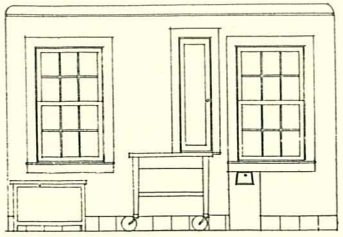


· VIEW LOOKING NORTH





· PLAN ·



· VIEW LOOKING EAST ·

FOURTH PRIZE DESIGN—ARTHUR L. BROWN, New York City

In the plan awarded the fourth prize, the routing is well worked out with reference to avoiding any retracing of steps, but, as in the plan given third prize, the dimensions tend to lengthen the paths of travel. The pass door to the dining room serving table is a convenience but a doubtful addition to the dining room as far as appearance is concerned. The artificial lighting problem has received generous attention.

(2) *Food preparation*—Working or table space at the kitchen cabinet, the range, and the sink and drainboards used as a space for preparing those foods served uncooked.

(3) *Serving*—Table space used for setting foods ready to go to dining table.

(4) *Clearing away*—the sink and drainboards.

In a step-saving order of work, when preparing meals, the worker brings the food to be cooked from the refrigerator, the cupboard of the cabinet and any other storage cupboard, to the work table of the cabinet, prepares and cooks it and sets the finished dishes on the serving space. The refrigerator therefore will be most convenient when placed near the rear entry for receiving supplies. The kitchen cabinet, being both a storage and a preparation center, should be placed between the range and the refrigerator, with any extra cupboard space for food storage quite near. The serving table will adjoin the range, near the dining room door, thus providing a continuous and very direct routing from rear entry around one side of the kitchen to the dining room.

Since the sink and drainboards are used for the preparation of fruits, greens and other foods served uncooked, this unit should be as near the refrigerator as possible. While, as clearing away space, the sink must also be conveniently placed in relation to the dining room.

Miscellaneous points, such as lighting, ventilation, location and opening of doors with relation to the equipment and any special arrangements making a more effective working unit of the kitchen were also considered.

The problem of "Design" included the consideration of heights of working spaces as well as uniqueness of treatment. While 36 inches is a widely accepted height for the sink, we are agreed that a height of 34 inches from the working bottom of the sink to the floor will prove a more comfortable height for the average worker. For the work table of the cabinet it is found that a good height is from about 32 to 34 inches, according to the height of the worker. The modern kitchen cabinet, providing, among other conveniences, a flour container with sifter above the working space, was considered the best type of unit for preparing food for cooking and for storage of non-perishable supplies in daily use.

The jury were very much pleased with the general response of the competitors, although somewhat disappointed that there were not more unique solutions of the problem presented, especially since the modern kitchen has in the past several years received so much thought and study on the part of many individuals and architects. The modern demands for efficiency have greatly changed the requirements and arrangement of our kitchen units, and manufacturers have been keen to appreciate this tendency.

This competition was presented by the Delco-Light Company, manufacturers of Frigidaire Electric Refrigeration, and the problem called for a model kitchen in which Frigidaire formed a part of the working equipment.

The simplification of kitchen work is of great interest to all home owners, and it was for this purpose that this competition was held.

(*Signed*)

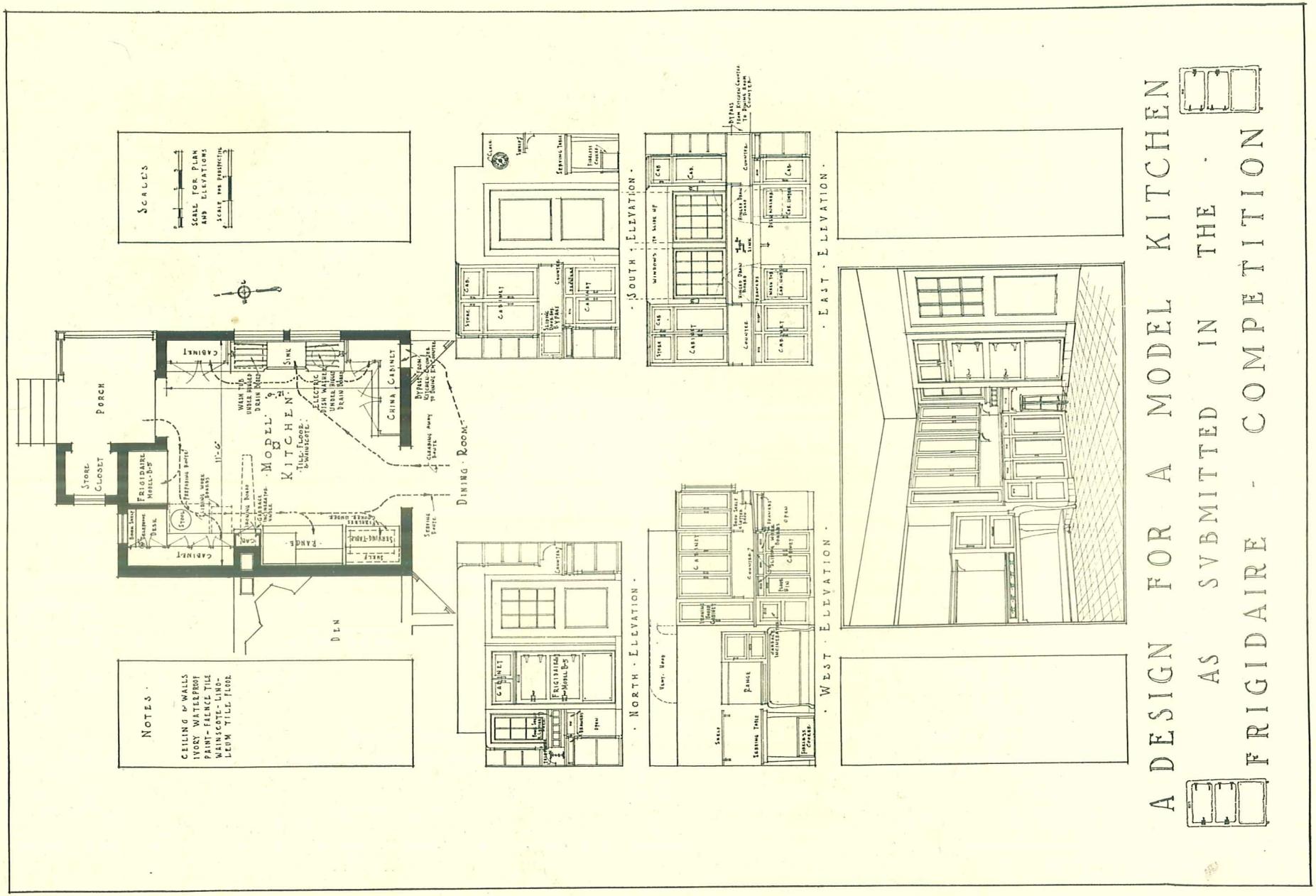
Miss Katherine A. Fisher
Miss Mabel Jewett Crosby
James Wm. Thomas, Jr.
Charles S. Schneider
John Deeken

Judges in the Frigidaire Model Kitchen Competition

Plans Included in this Book

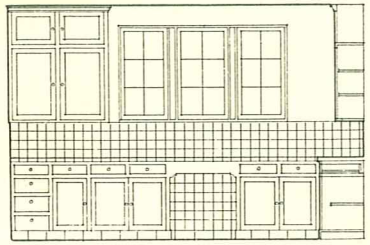
In this book are shown, not only the eight prize designs, but in addition thirty-five which the jury believed should be shown. No attempt has been made to place the plans in any order of merit after the prize designs. The comments of the Judges are given under each design.

DELCO-LIGHT COMPANY

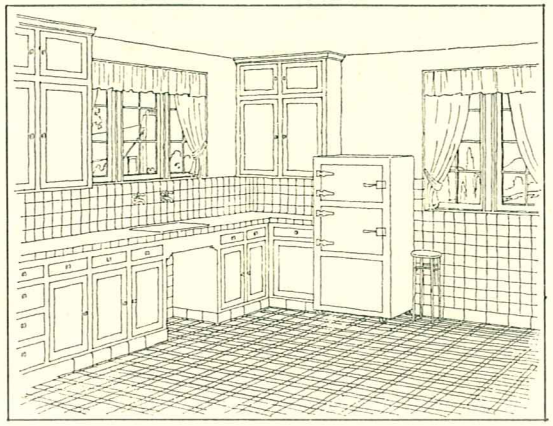


HONORABLE MENTION—HAROLD H. EHLERT, Detroit, Mich.

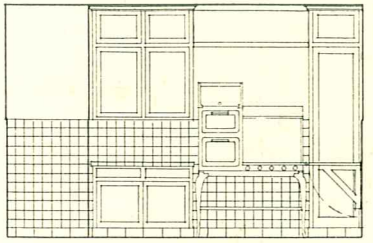
The plan receiving first mention also tends to make longer paths of travel than necessary, owing to the dimensions of the kitchen, but the routing as a whole is well planned. The cabinet, as a preparation center, would be more convenient if the container for flour storage and the sifter were located above, and not below the working surface as in the modern portable cabinet and a section for brushes, brooms and vacuum cleaner in the very generous storage spaces provided would improve storage arrangements. The garbage incinerator is a useful addition to the equipment and would give even better service if nearer the sink.



NORTH ELEVATION



PERSPECTIVE

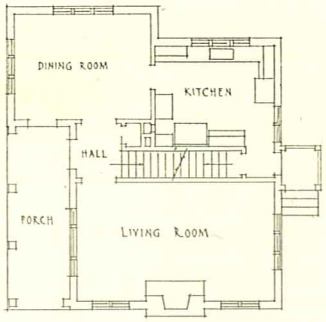


SOUTH ELEVATION

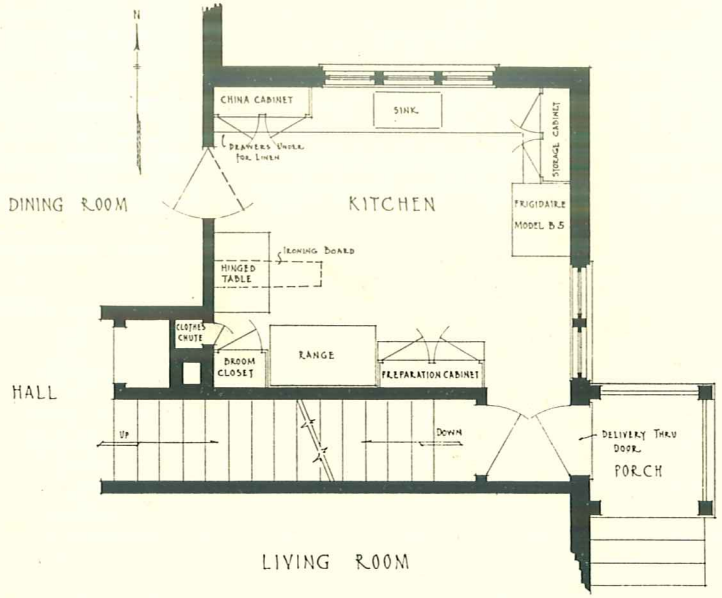
A DESIGN FOR A MODEL KITCHEN

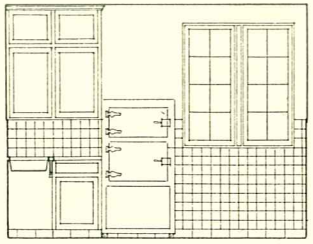
AS SUBMITTED IN

THE FRIGIDAIRE COMPETITION

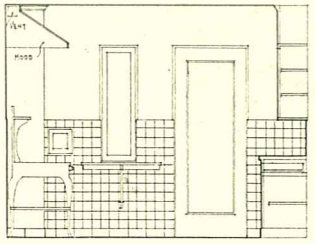


FIRST FLOOR PLAN





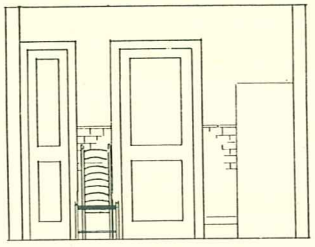
EAST ELEVATION



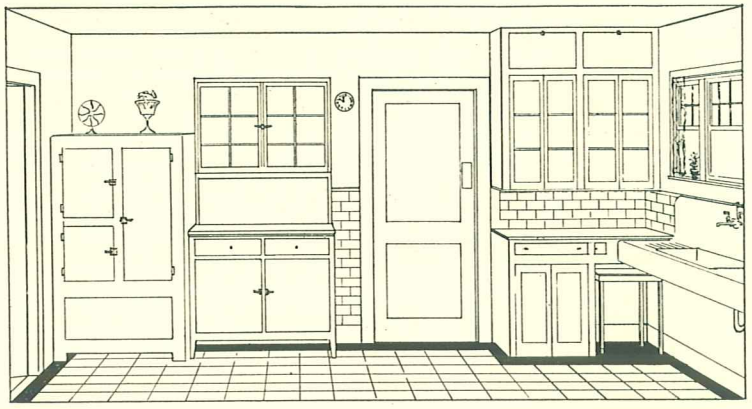
WEST ELEVATION

HONORABLE MENTION—HENRY F. and DELLA R. BREMMEN, Portland, Ore.

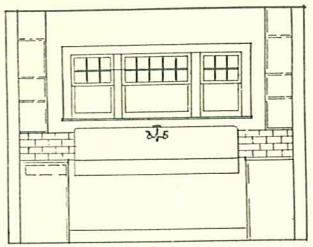
In the three other prize winning plans, this one works out the routing problem very acceptably, leaving however, rather too generous a space for the worker. The preparation cabinet would be more convenient if a modern standard cabinet as described above were substituted.



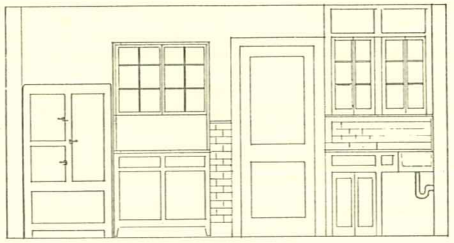
WEST ELEVATION



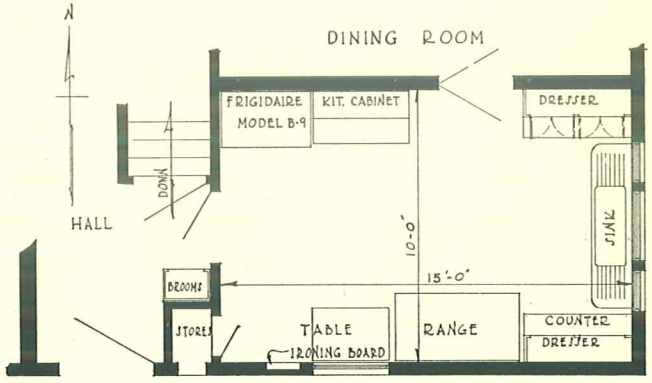
PERSPECTIVE



EAST ELEVATION

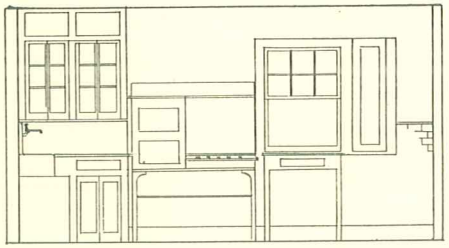


NORTH ELEVATION



PLAN

SCALE 0 1 2 3 4 5



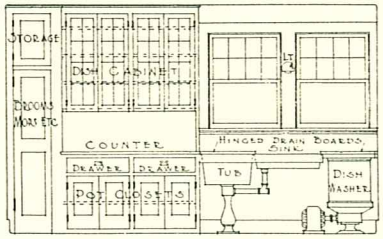
SOUTH ELEVATION

A DESIGN FOR A MODEL KITCHEN

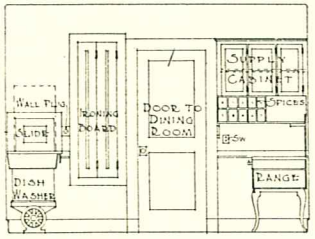
AS SUBMITTED IN THE FRIGIDAIRE COMPETITION

HONORABLE MENTION—RUSSELL AVERY SMITH, Queens, L. I., N. Y.

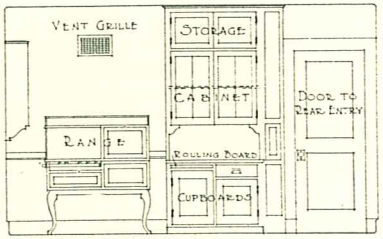
The dimensions of this plan lend themselves to good routing although the total area is rather large. The sink and drainboards, refrigerator and cabinet are all very well placed and good storage space is assured, but the location of the range detracts from what might have been exceedingly good routing in a kitchen of this shape.



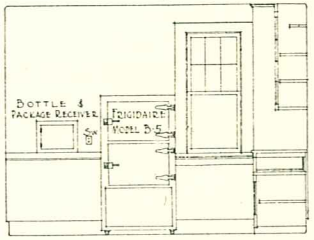
·EAST · ELEVATION·



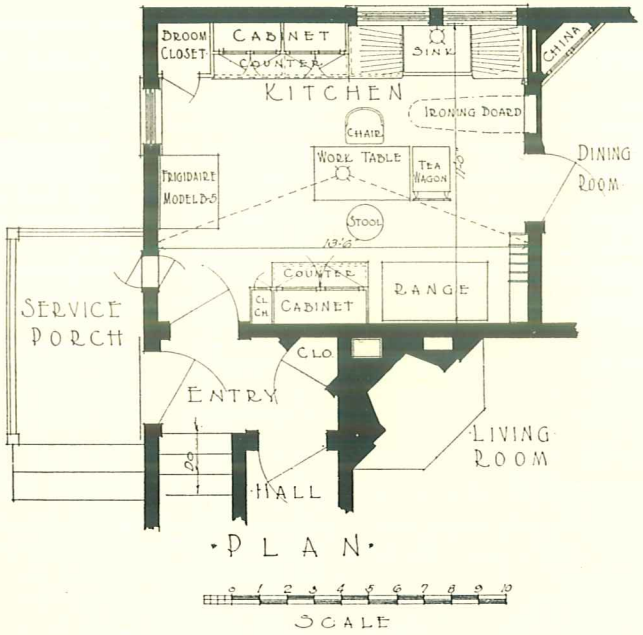
·SOUTH · ELEVATION·



·WEST · ELEVATION·



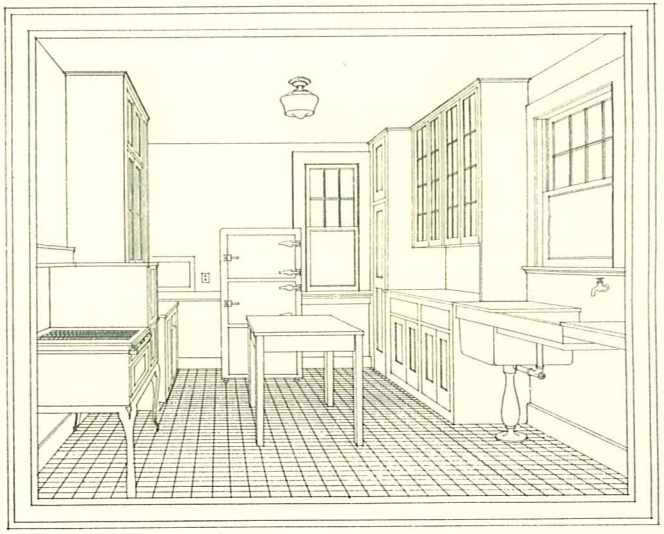
·NORTH·ELEVATION·



·PLAN·

SCALE

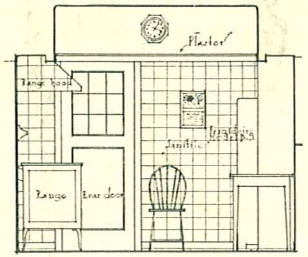
A DESIGN FOR A MODEL KITCHEN AS SUBMITTED IN THE FRIGIDAIRE COMPETITION



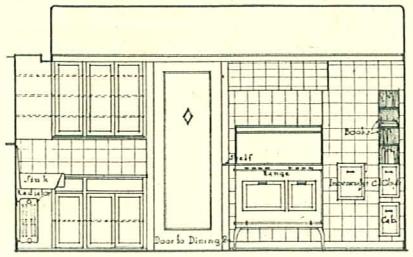
·PERSPECTIVE·

HONORABLE MENTION—MAX R. UHLIG, Springfield, Mass.

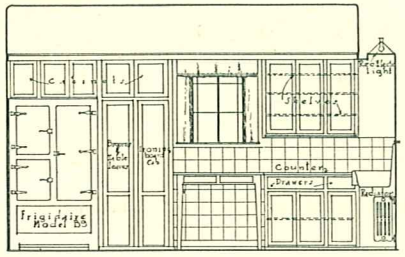
This plan provides excellent storage arrangements but the space allowed for sink and drainboards is somewhat small as compared with the other working centers. The location of the work table in the center of the kitchen tends to detract from what would otherwise be a very good routing in this kitchen. Generous work table space, such as a modern kitchen cabinet provides, leaves little need for extra table space in preparing food for cooking if there is ample sink and drainboard space for the preparation of food which does not require cooking. This plan has not considered the value of serving space.



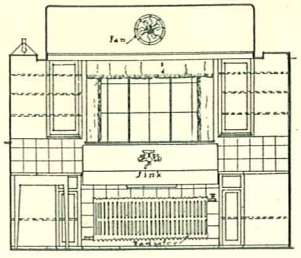
SOUTH ELEVATION



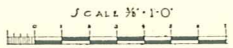
EAST ELEVATION

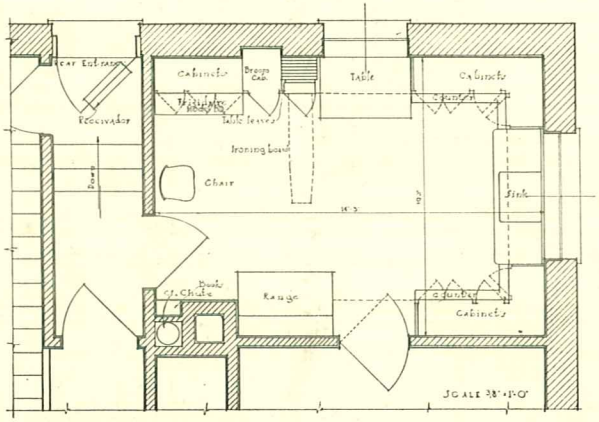


WEST ELEVATION

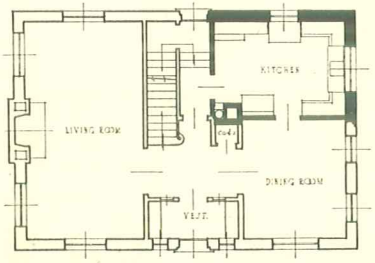


NORTH ELEVATION

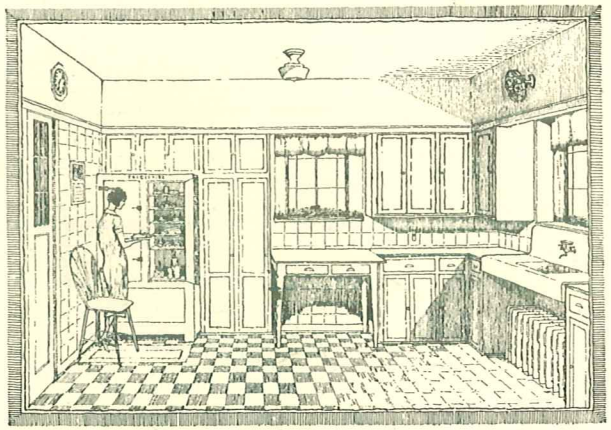




PLAN



ONE OF MANY ADAPTABLE PLANS



PERSPECTIVE

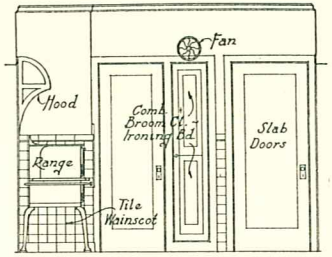
A DESIGN FOR A MODEL KITCHEN

AS SUBMITTED IN THE

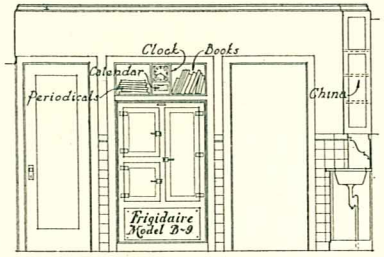
FRIGIDAIRE COMPETITION

Submitted by PAUL MARZILLIER and MARTIN GYLDEN, Milwaukee, Wis.

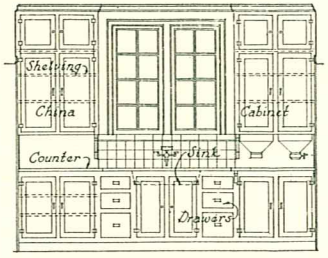
Although the general dimensions are a little large, the routing is quite good. The preparation is well handled; light and ventilation are good.



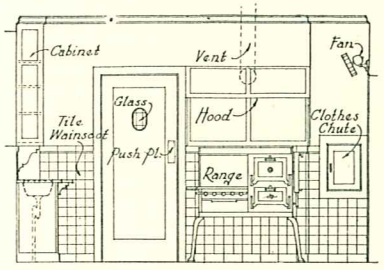
South Elevation



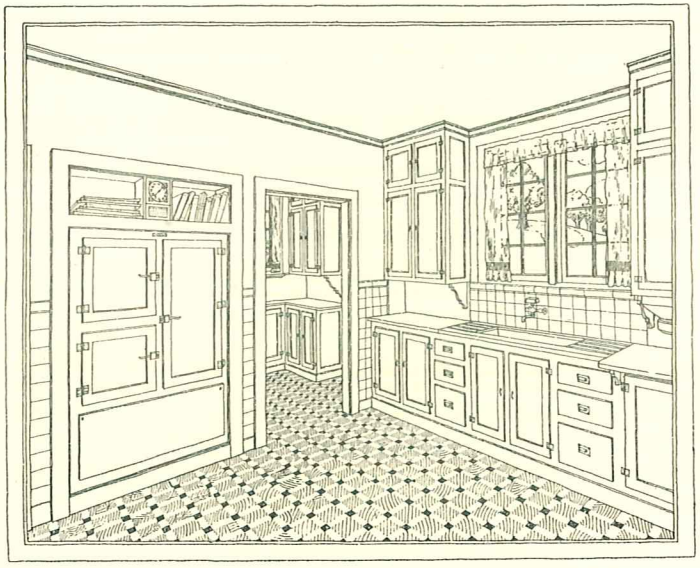
West Elevation



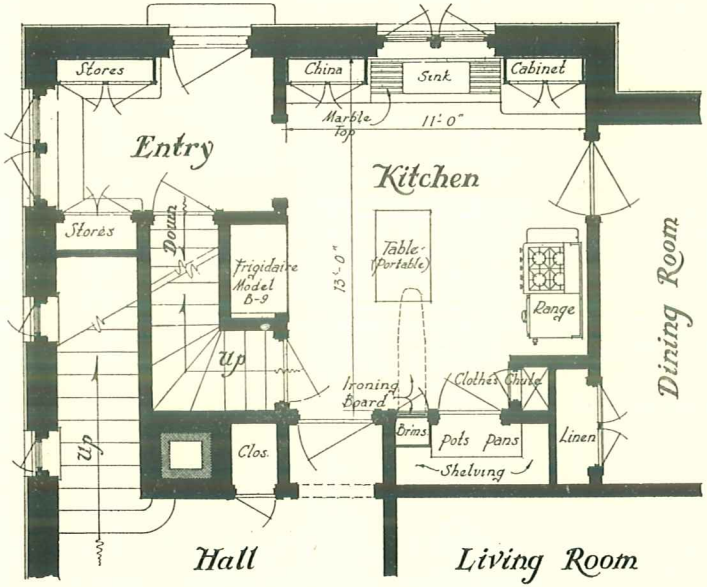
North Elevation



East Elevation



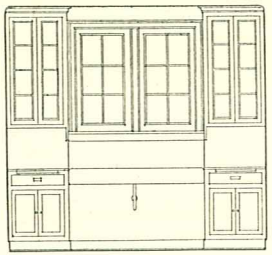




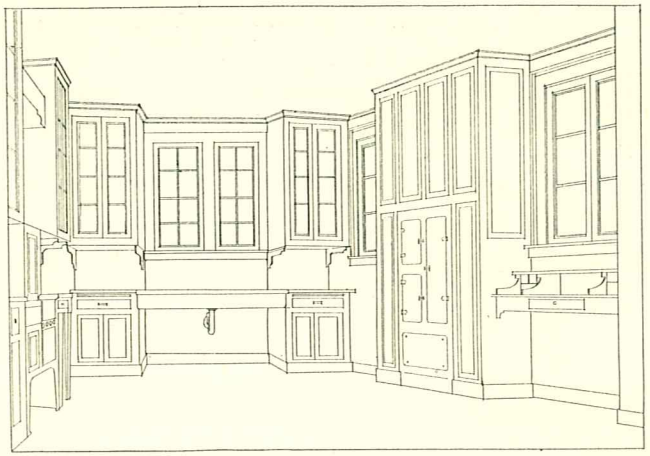
A Design for a Model Kitchen as Submitted in the Frigidaire Competition

Submitted by R. D. HENDERSON, St. Louis, Mo.

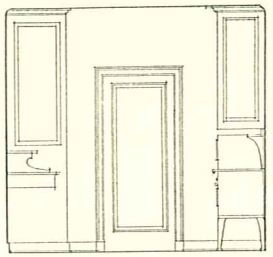
A very interesting solution, but too large in total area and dimensions. Preparation divided, but serving and clearing away convenient.



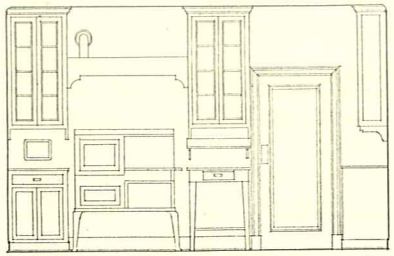
·NORTH·ELEVATION·



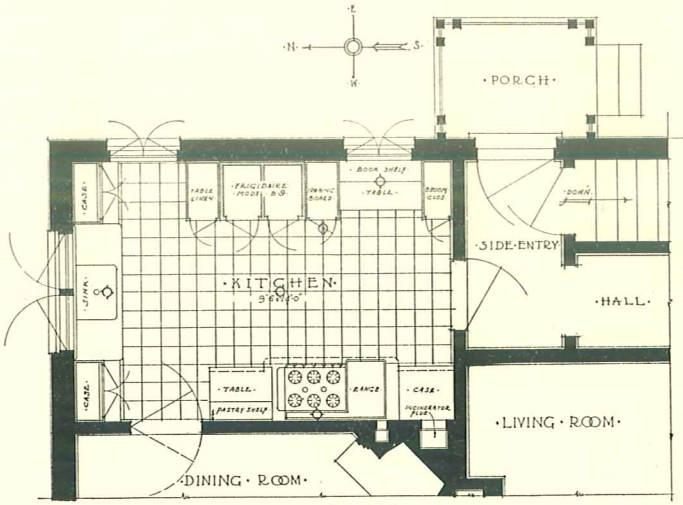
·PERSPECTIVE·



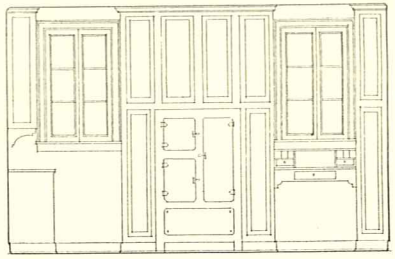
·SOUTH· ELEVATION·



WEST· ELEVATION·



·PLAN·



·EAST· ELEVATION·

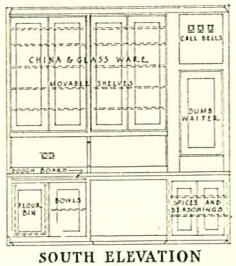


MODEL · KITCHEN ·
FRIGIDAIRE · COMPETITION ·

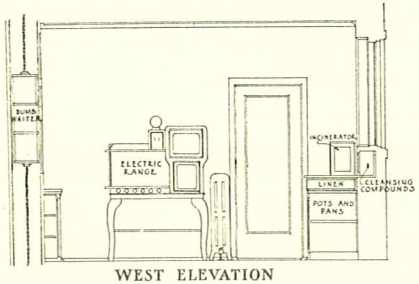


Submitted by CHARLES HEADE, Pittsburgh, Pa.

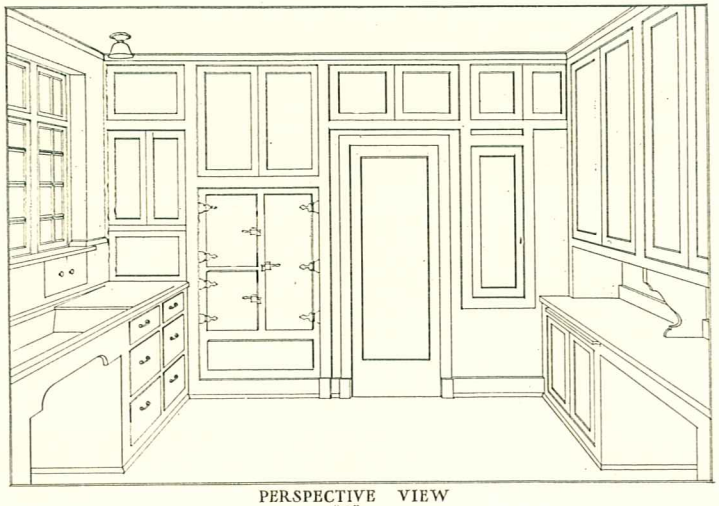
An interesting scheme with many well thought out arrangements, but inadequate provision for preparation cabinet. Serving and clearing away is good. Light and ventilation excellent.



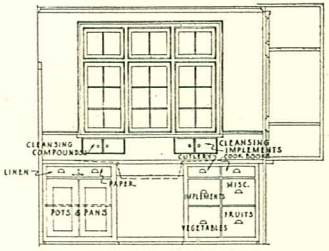
SOUTH ELEVATION
"B"



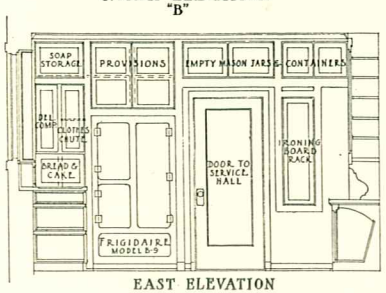
WEST ELEVATION
"B"



PERSPECTIVE VIEW
"C"



NORTH ELEVATION
"B"



EAST ELEVATION
"B"

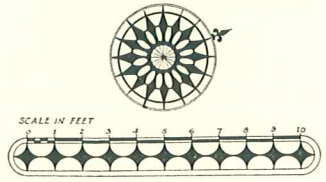
A DESIGN *for a* MODEL KITCHEN

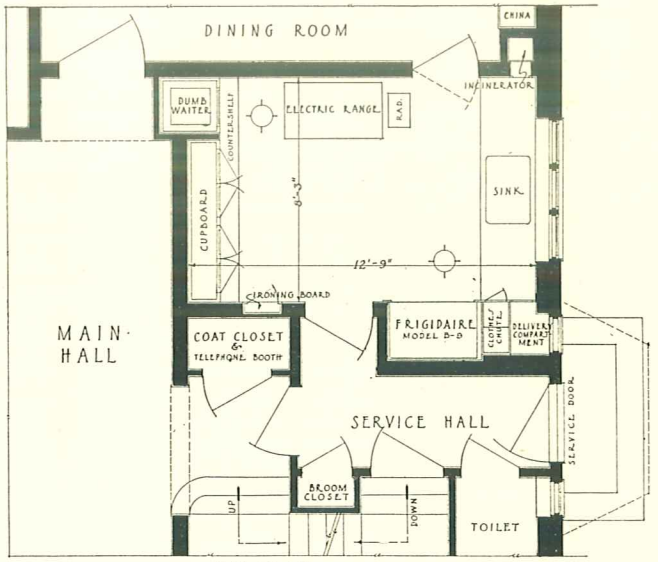
AS SUBMITTED
IN THE

FRIGIDAIRE COMPETITION



"D"

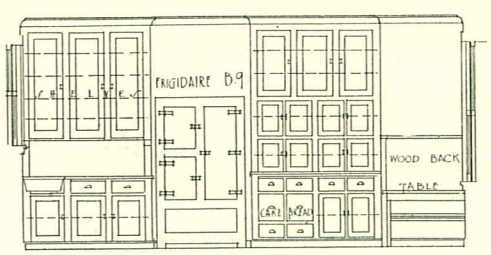




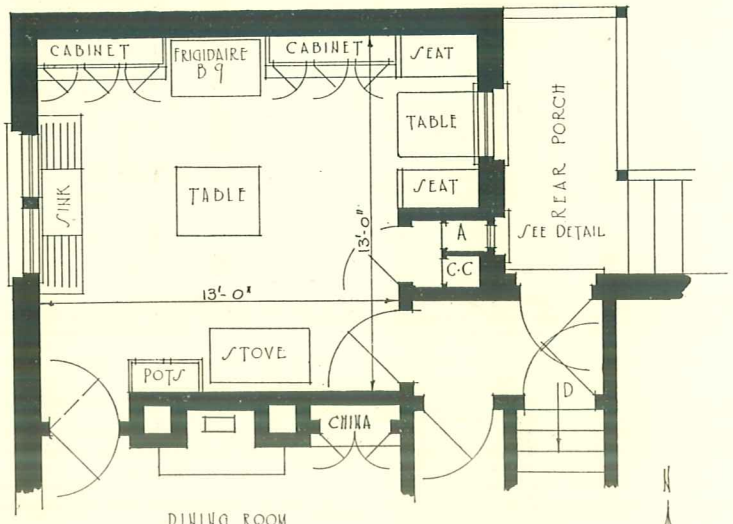
"A" PLAN

Submitted by LAMONT H. BUTTON, Pittsburgh, Pa.

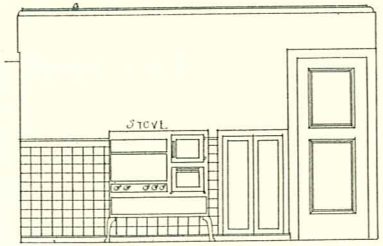
Routing is fair, although somewhat divided. Serving is not so well arranged as the drainboards are the only counters available for this purpose. The incinerator is well placed for clearing away.



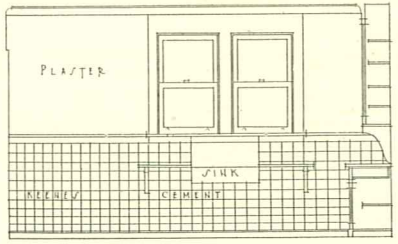
- NORTH - ELEVATION -



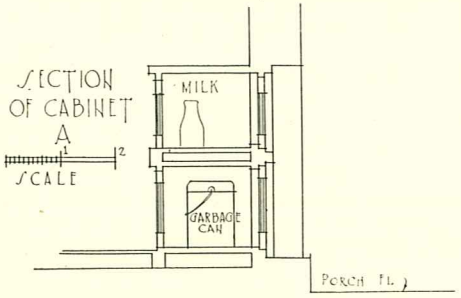
DINING ROOM

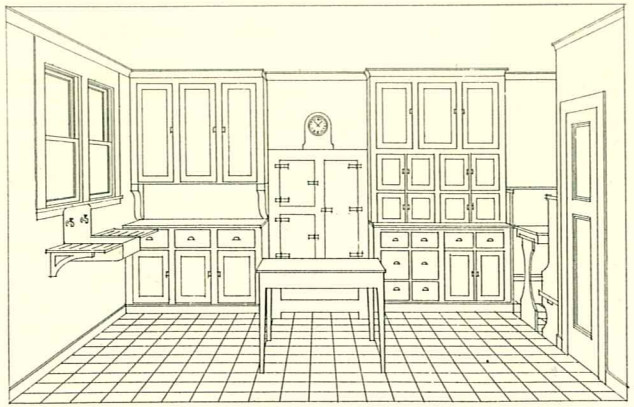


- SOUTH - ELEVATION -

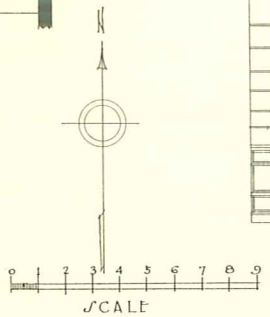


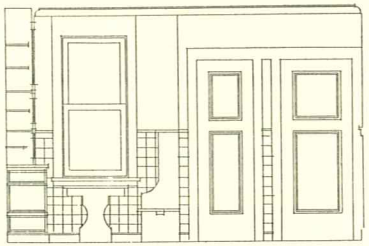
WEST ELEVATION





- PERSPECTIVE - VIEW -



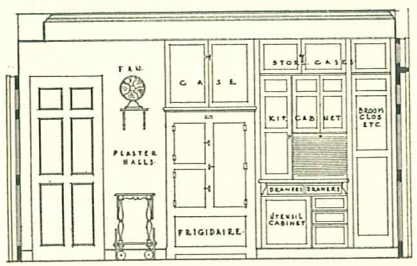


- EAST - ELEVATION -

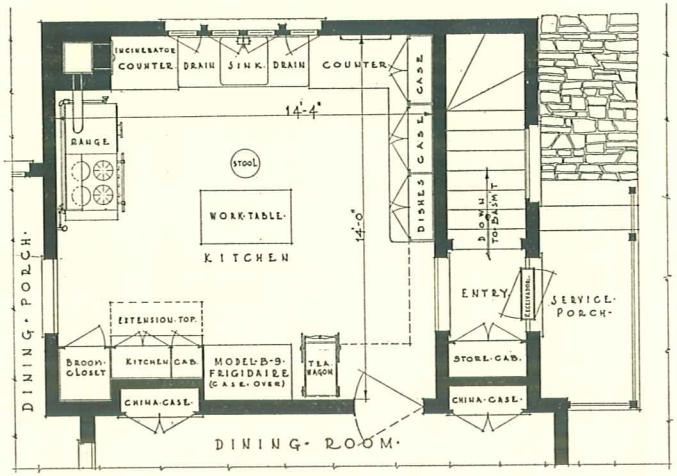
A DESIGN FOR A MODEL KITCHEN AS SUBMITTED IN THE FRIGIDAIRE COMPETITION

Submitted by ALLAN W. HORWOOD, Ottawa, Canada

The total area and dimensions large. Light and ventilation good. Routing is somewhat divided for easy working. Breakfast nook is economically placed.

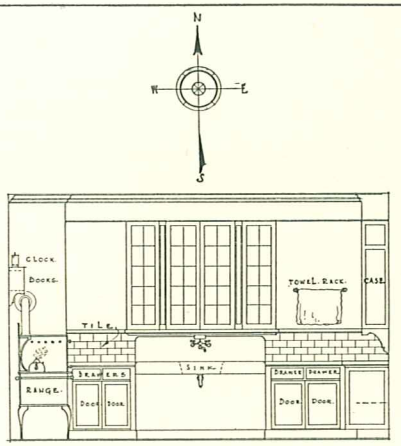


SOUTH·ELEVATION·

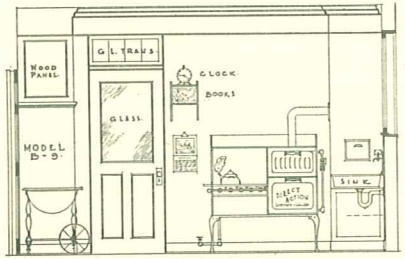


·PLAN·

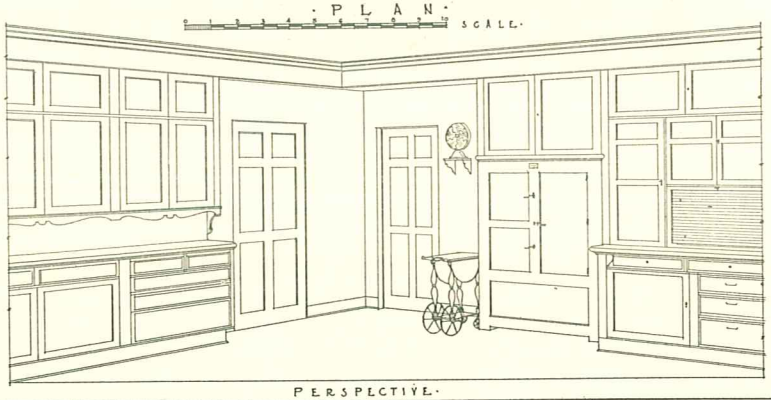
SCALE·



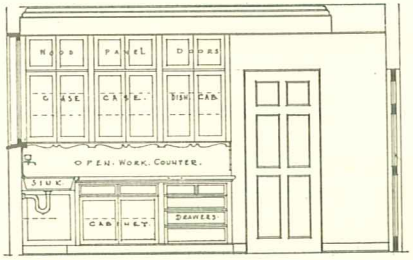
NORTH·ELEVATION·



WEST·ELEVATION·



PERSPECTIVE·

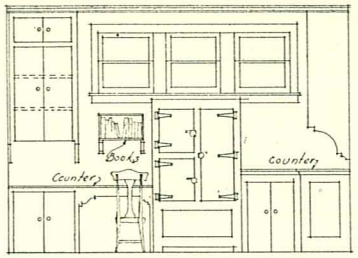


EAST·ELEVATION·

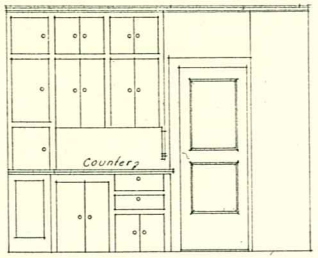
A DESIGN FOR A MODEL KITCHEN AS SUBMITTED IN THE FRIGIDAIRE COMPETITION

Submitted by L. TWINEM HENDERSON and R. P. BULLINGS, St. Clairesville, Ohio

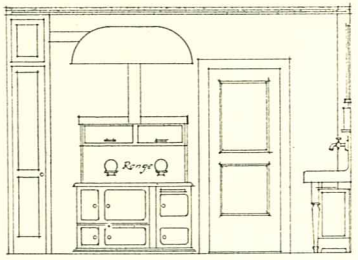
The routing is good but serving is long, requiring extra steps to the dining room. Total area and dimensions large.



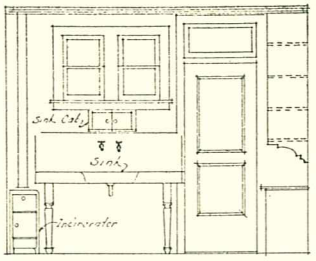
•EAST ELEVATION•



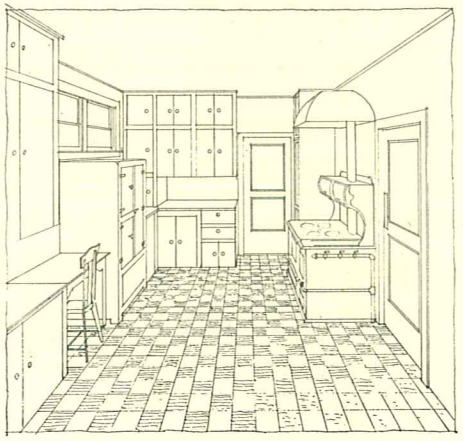
•SOUTH ELEVATION•



•WEST ELEVATION•



•NORTH ELEVATION•

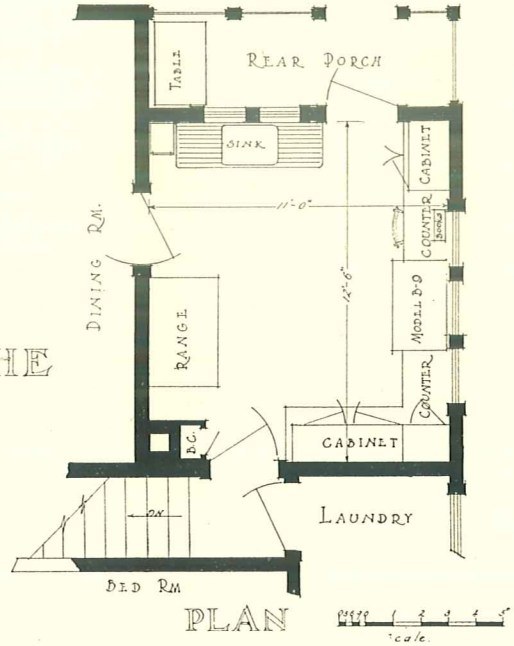


•PERSPECTIVE VIEW•

SCALE

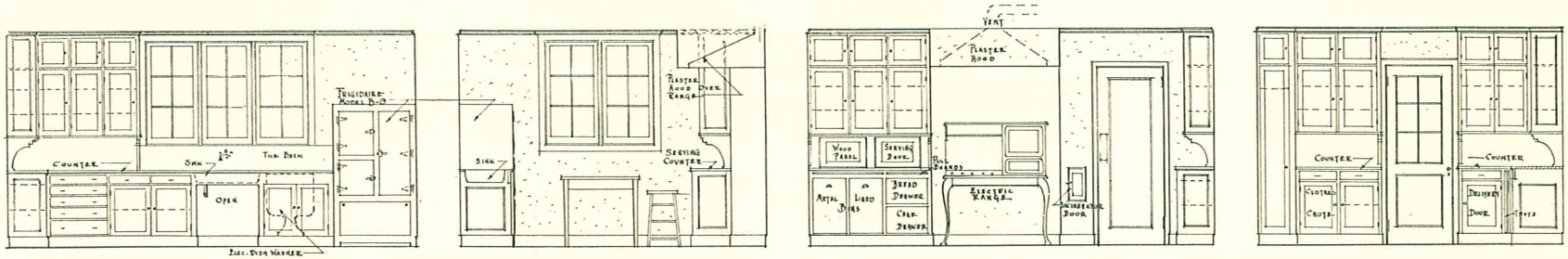
N

A DESIGN FOR A MODEL KITCHEN AS SUBMITTED IN THE FRIGIDAIRE COMPETITION

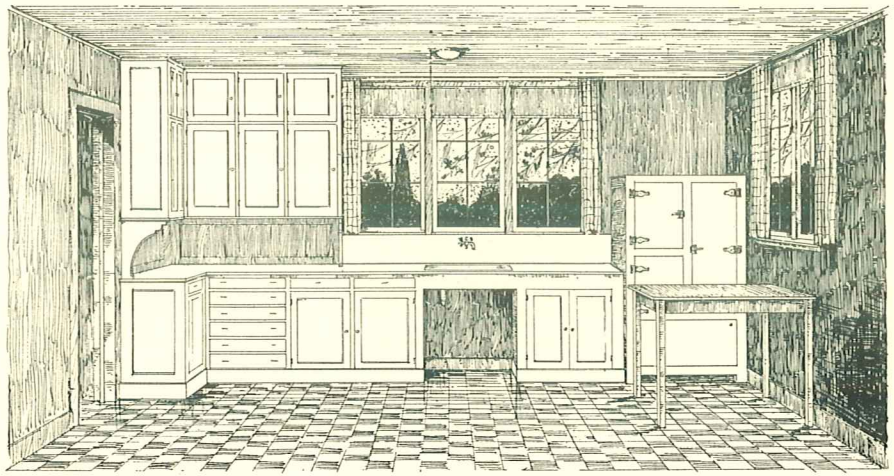


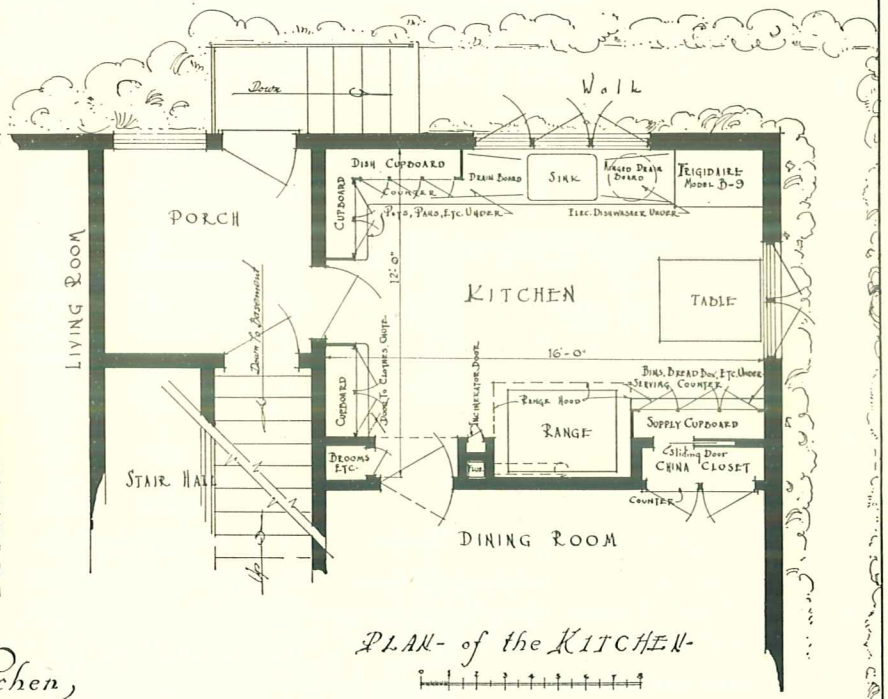
Submitted by R. S. KASTENLECK, Wilkes-Barre, Pa.

A very simple arrangement with total area too large. Incinerator well placed for clearing away. Serving counter inadequate to receive prepared food.



Elevations of the Kitchen



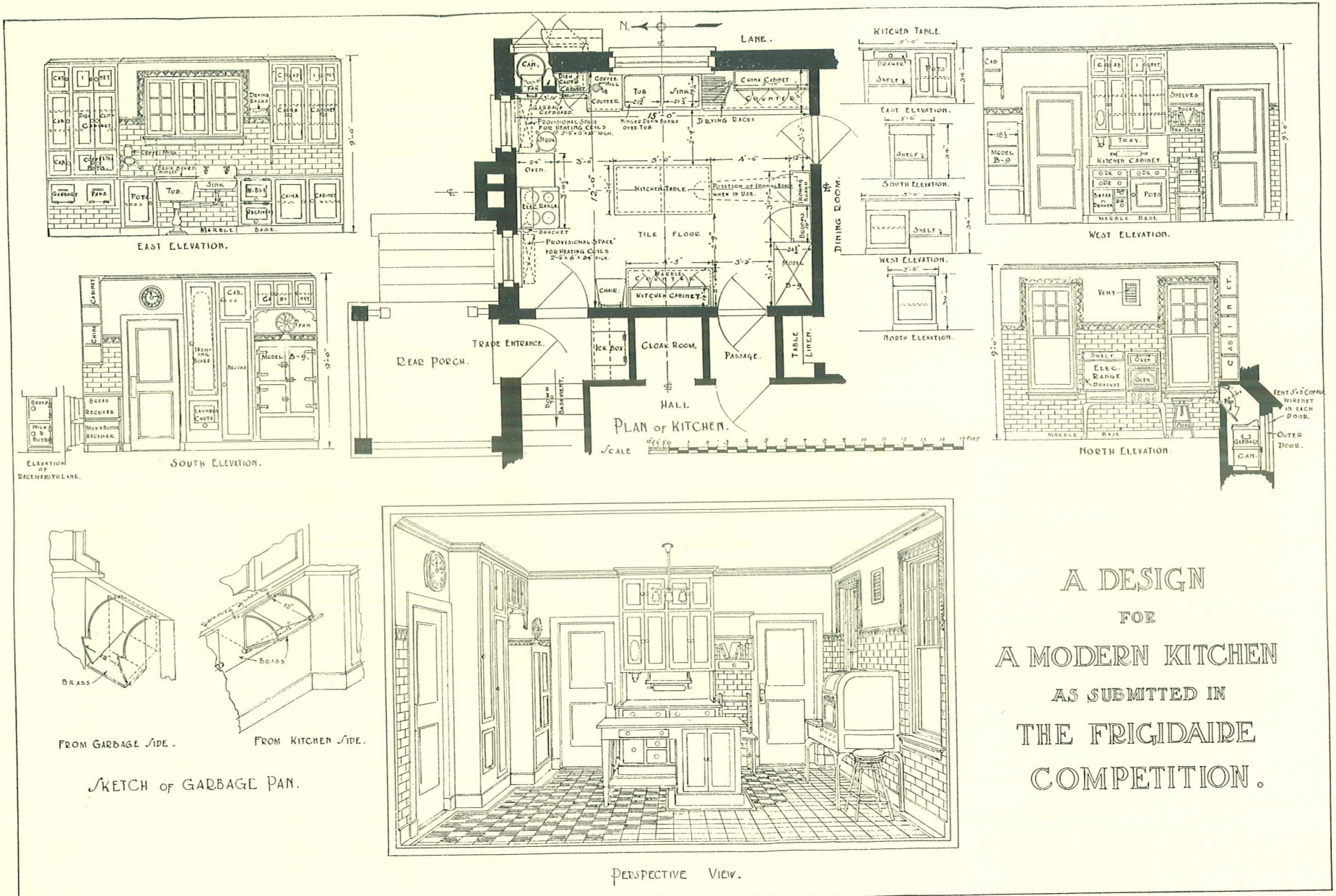


PLAN- of the KITCHEN-

Design for a Model Kitchen
as Submitted in
The Frigidaire Competition

Submitted by LEO J. SHARPS, Berkeley, Calif.

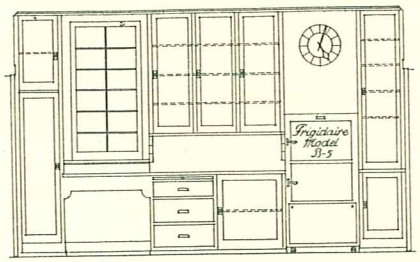
Dimensions and total area large. Working units too much separated for quick preparation and serving. Light and ventilation good.



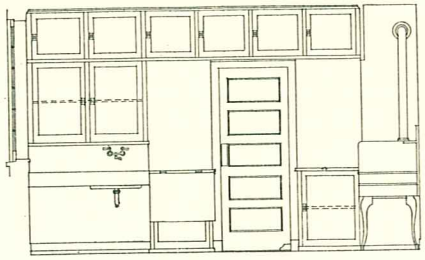
A DESIGN FOR A MODERN KITCHEN AS SUBMITTED IN THE FRIGIDAIRE COMPETITION.

Submitted by O. BECK STAFFELDT, Ottawa, Ontario, Canada

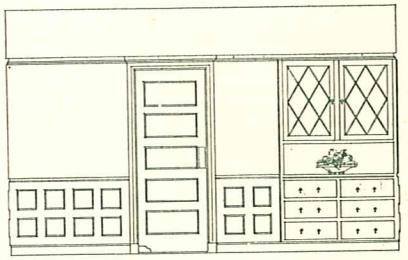
A very unique arrangement of special features of convenience to the user, but too generous in total area and dimensions. Routing is reversed somewhat, with serving and clearing away requiring too many steps.



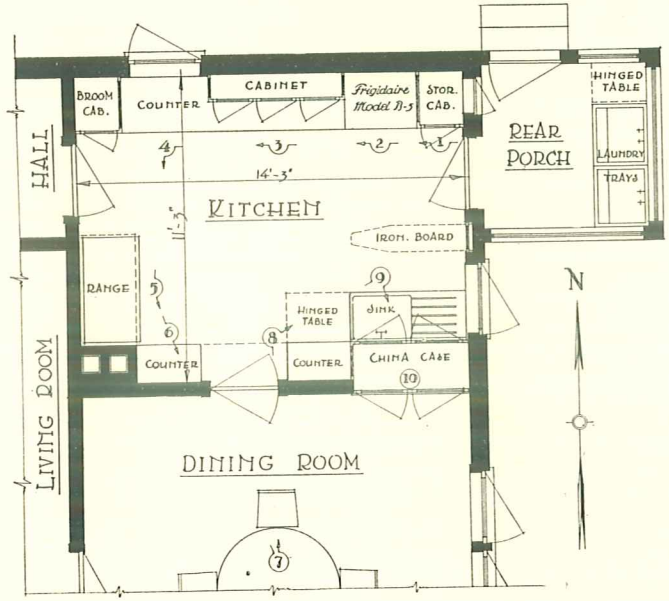
NORTH ELEVATION



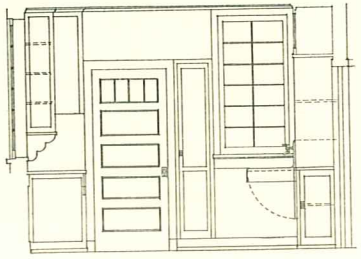
SOUTH ELEVATION



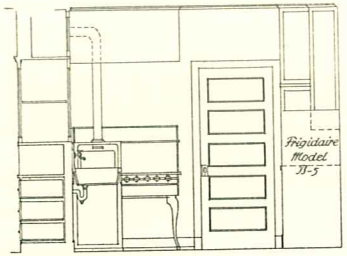
NORTH ELEVATION DINING ROOM



PLAN



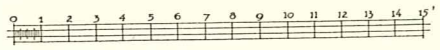
EAST ELEVATION



WEST ELEVATION



PERSPECTIVE VIEW

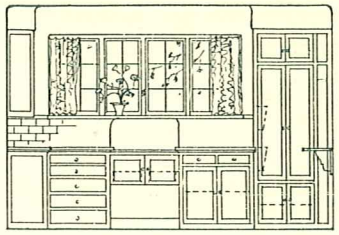


SCALE

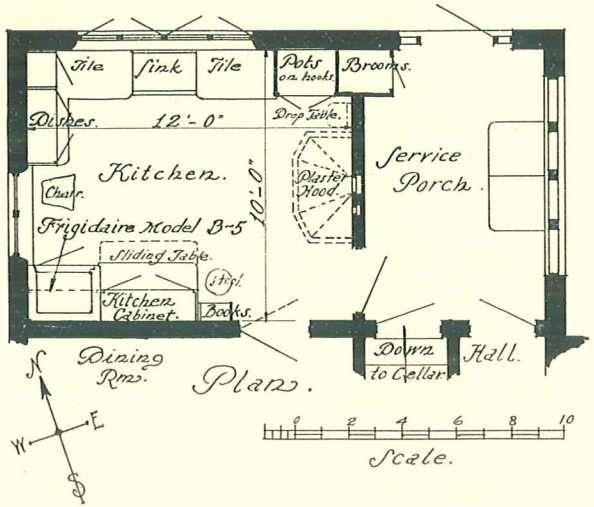
A DESIGN FOR A MODEL KITCHEN AS SUBMITTED IN THE FRIGIDAIRE COMPETITION

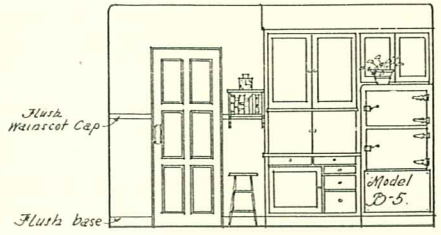
Submitted by EUGENE N. MAURER, San Anselmo, Calif.

Very simple plan with excellent routing and preparation. Serving and clearing away are well cared for. Total area and dimensions a little large. Receiving and storage cabinet very conveniently placed. Rear porch with laundry trays is admirably placed. Light and ventilation good.

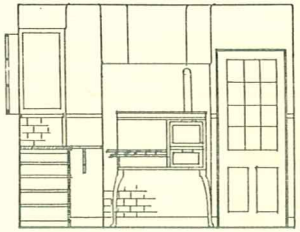


North Elev.

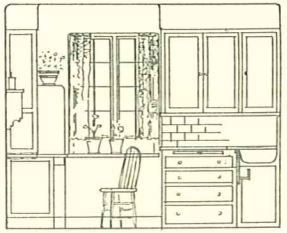




South Elev.



East Elev.



West Elev.



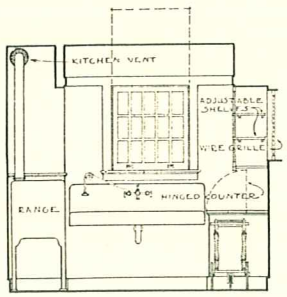
Perspective View.

A Design for A Model Kitchen

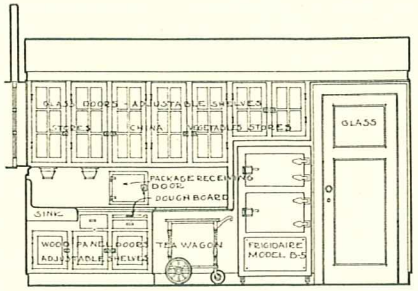
As Submitted in the Frigidaire Competition.

Submitted by LESLIE H. LIPPIATT, Los Angeles, Calif.

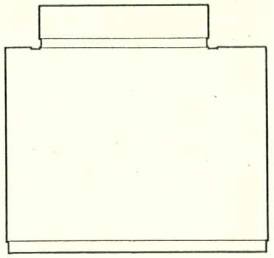
Awell arranged plan for preparation and routing. Serving and clearing away are well arranged.



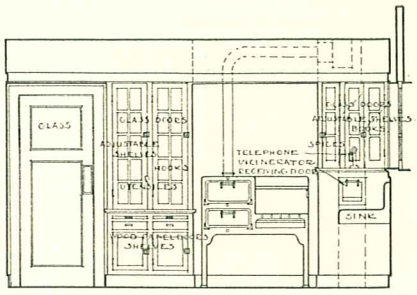
·NORTH·ELEVATION·



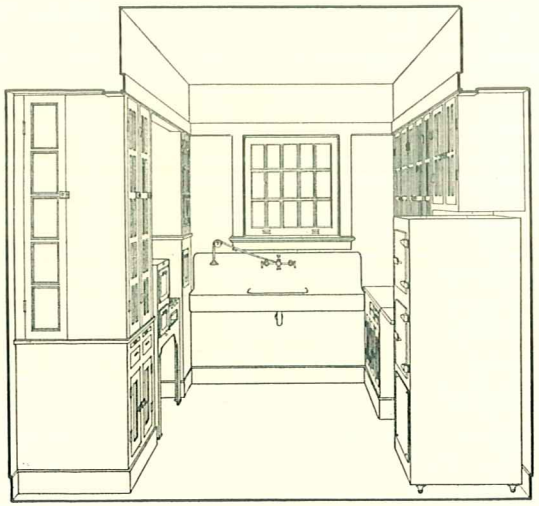
·EAST· ELEVATION·



·SOUTH·ELEVATION·



·WEST·ELEVATION·

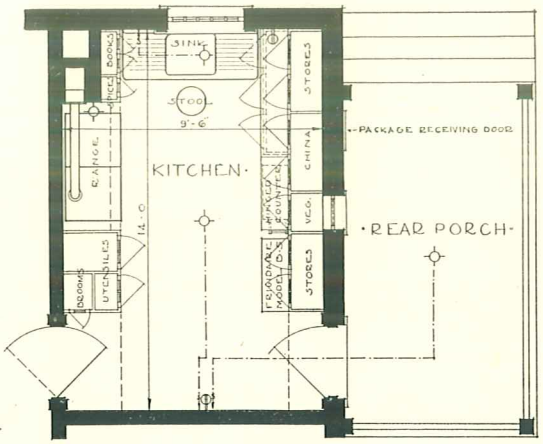


·PERSPECTIVE· VIEW·

·A·DESIGN·
·FOR·A·MODEL·
·KITCHEN·
·AS SUBMITTED IN THE·
·FRIGIDAIRE·
·COMPETITION·



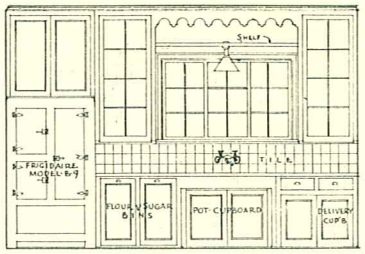




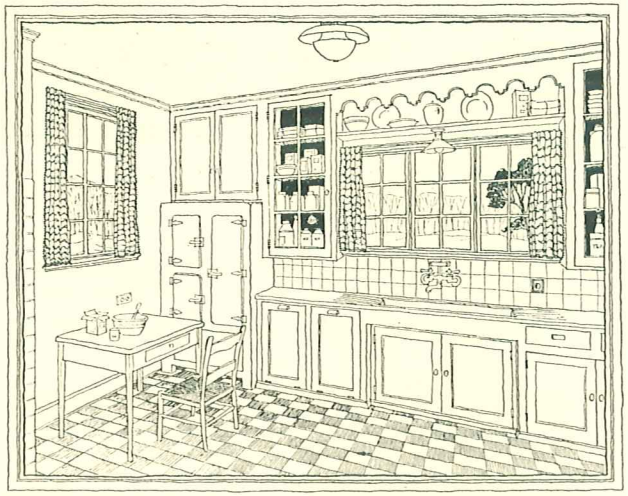
·PLAN·

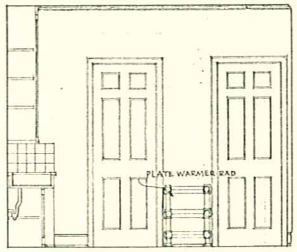
Submitted by JOHN KEVAN PEEBLES, Jr., Norfolk, Va.

An interesting and compact solution, making a commendable working unit with few steps during preparation and cooking, but requiring extra distance for serving and clearing away.



NORTH·ELEVATION

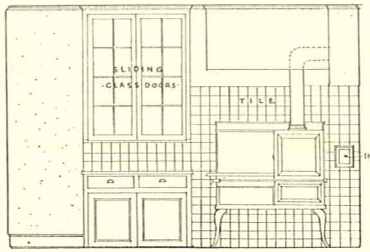




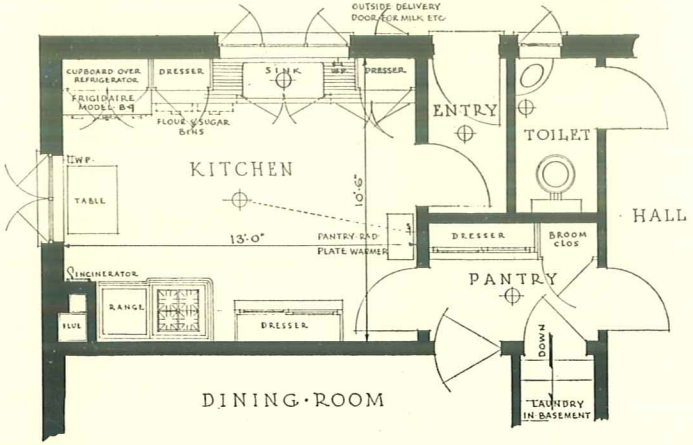
EAST·ELEVATION

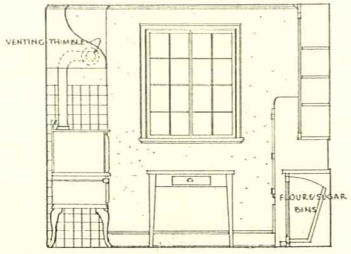
SCALE 0 1 2 3 4 5 6 7 FT





SOUTH·ELEVATION



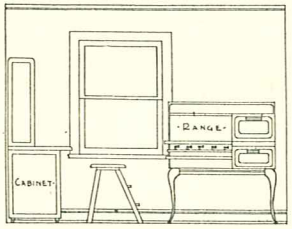


WEST·ELEVATION

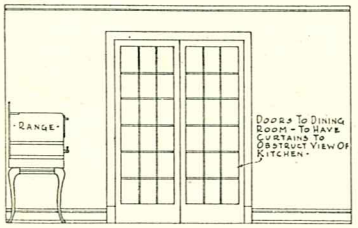
A·DESIGN·FOR·A·MODEL·KITCHEN
AS·SUBMITTED·IN·THE·FRIGIDAIRE·COMPETITION

Submitted by HARRY JIRIMEC, Astoria, L. I., N. Y.

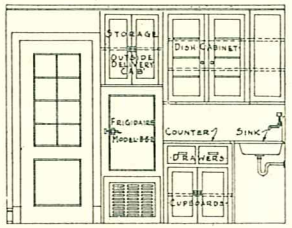
This design indicates careful thought and design while total area is a little large. Preparation and routing have been reversed, but light and ventilation are good.



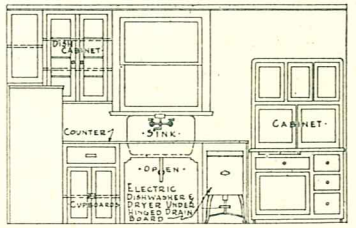
SOUTH ELEVATION



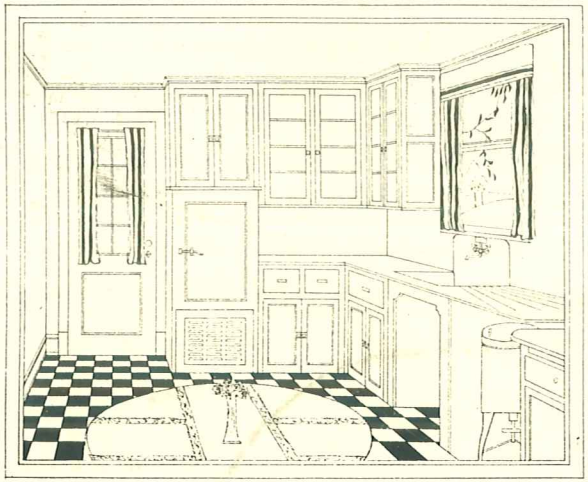
WEST ELEVATION



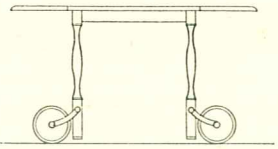
NORTH ELEVATION



EAST ELEVATION



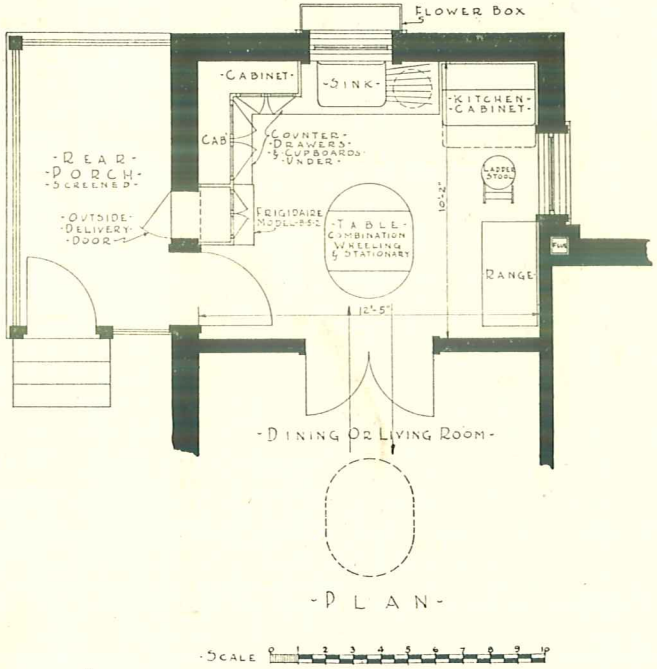
PERSPECTIVE VIEW



ELEVATION of TABLE

At Kitchen While Preparing (Preparing All Done At One End) It Rests On Legs While Entire Meal Is Prepared & Set On Table. With A Few Turns Of Small Crank Underneath Table It Rises Off Legs Resting On 4-8" Ball Bearing Rubber Tired Wheels, Thus Permitting It To Be Wheeled To Dining Rm. (Or Living Rm.) When Placed. Releasing Of Crank & Few Turns, Table Slowly Lowers Down On Legs Again - Repeated When Table Is Wheeled Back To Kitchen For Clearing Away.

A DESIGN FOR A MODEL KITCHEN AS SUBMITTED IN THE FRIGIDAIRE COMPETITION

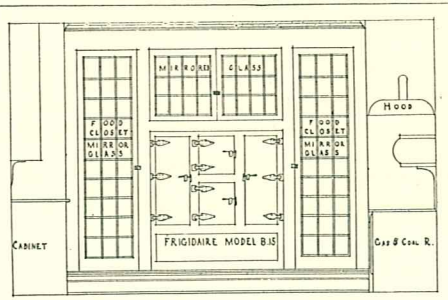


PLAN

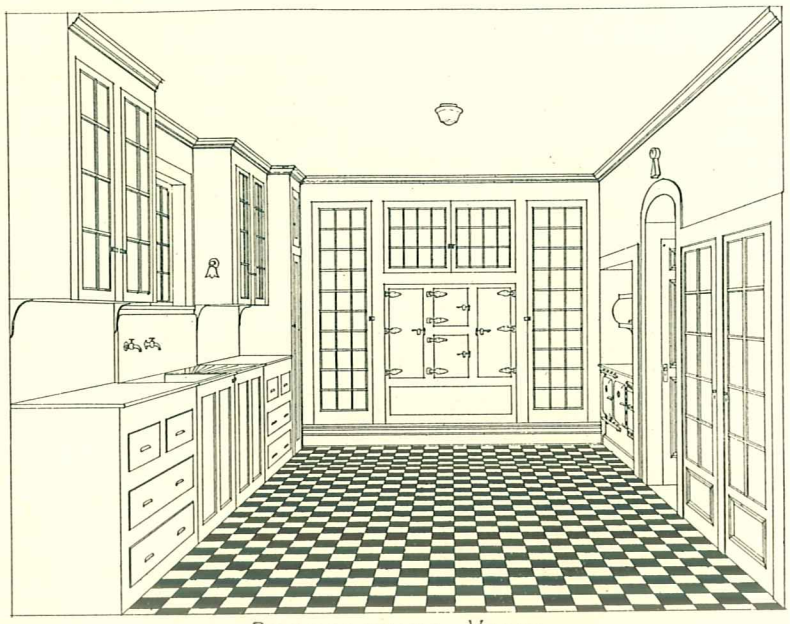
SCALE 0 1 2 3 4 5 6 7 8 9 10

Submitted by W. M. FLAHERTY, Youngstown, Ohio

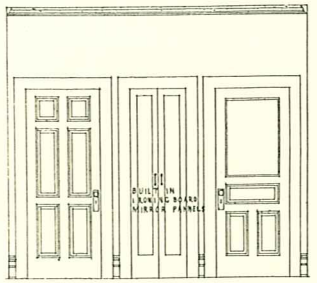
A very interesting solution with total area and dimensions good. Kitchen cabinet somewhat separated from the refrigerator for easy routing and preparation. A portable table is valuable for serving and clearing away.



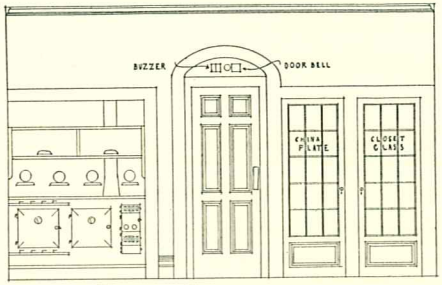
NORTH ELEVATION



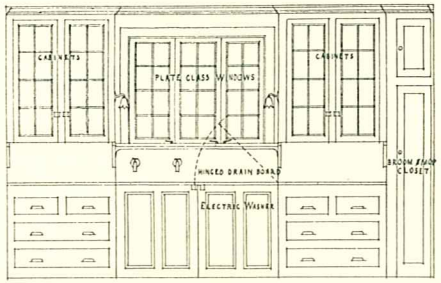
PERSPECTIVE VIEW



SOUTH ELEVATION

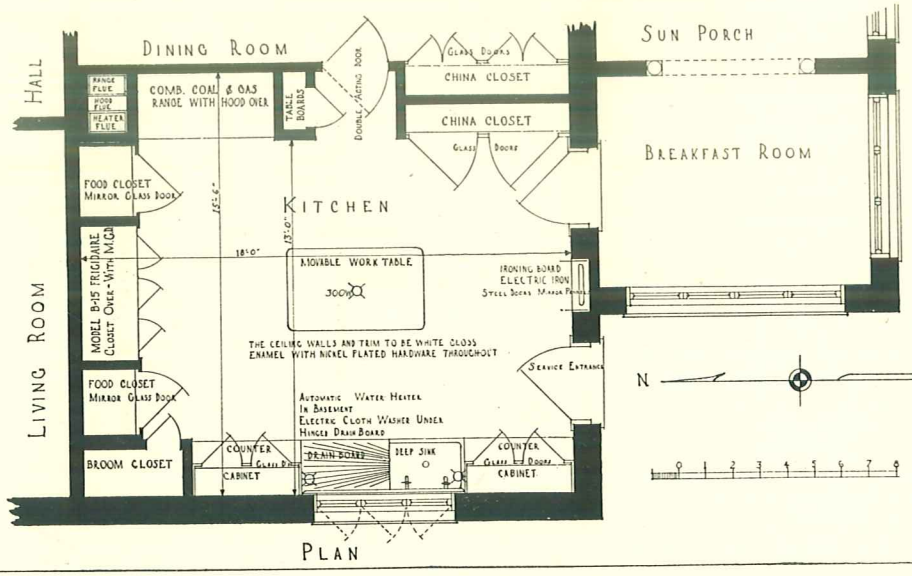


EAST ELEVATION



WEST ELEVATION

A DESIGN FOR A MODEL KITCHEN

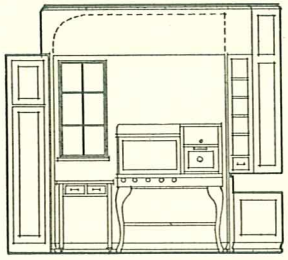


PLAN

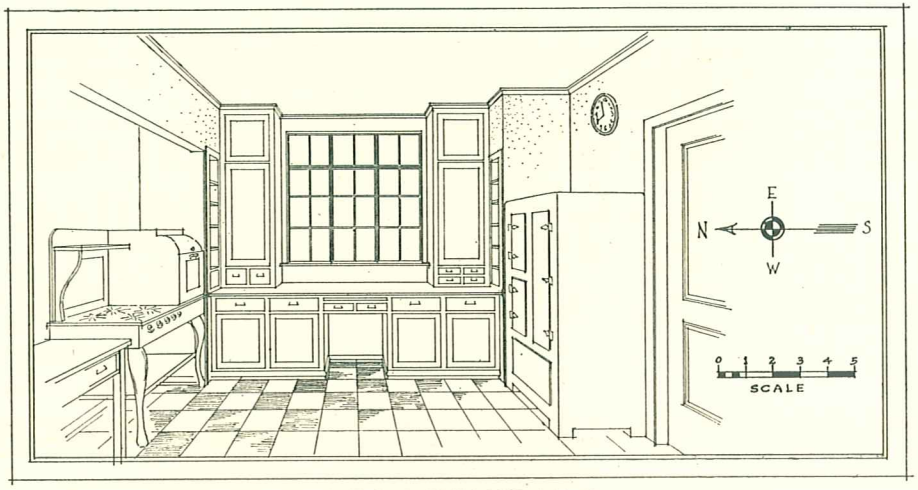
AS SUBMITTED IN THE FRIGIDAIRE COMPETITION

Submitted by L. RAYMOND SMYTHE, Trenton, N. J.

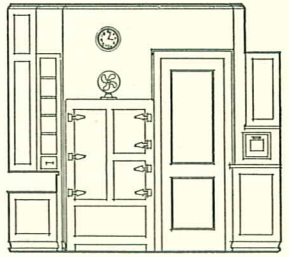
There are many interesting details provided in this plan although the total area is too large. Preparation is somewhat divided while serving is limited.



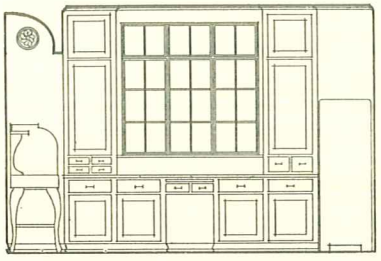
NORTH



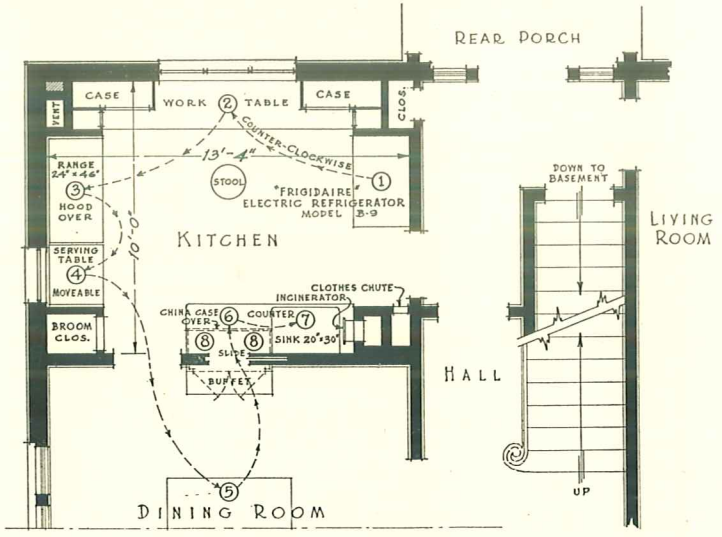
PERSPECTIVE



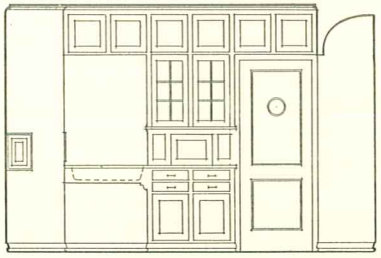
SOUTH



EAST



PLAN



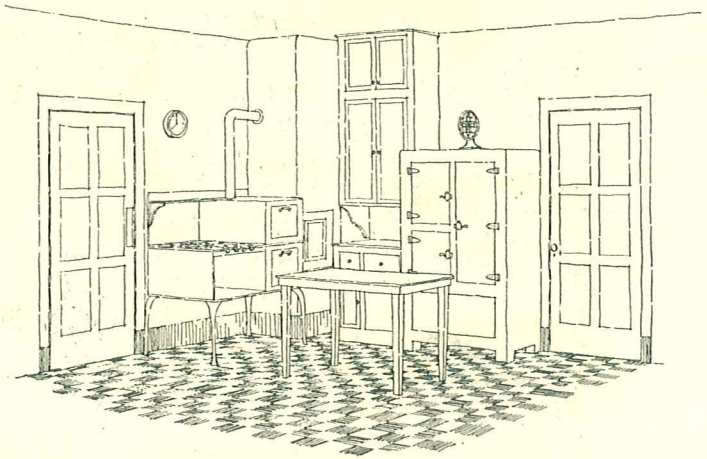
WEST

DESIGN FOR A MODEL KITCHEN

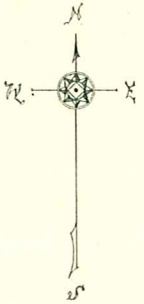
AS SUBMITTED IN THE "FRIGIDAIRE" COMPETITION

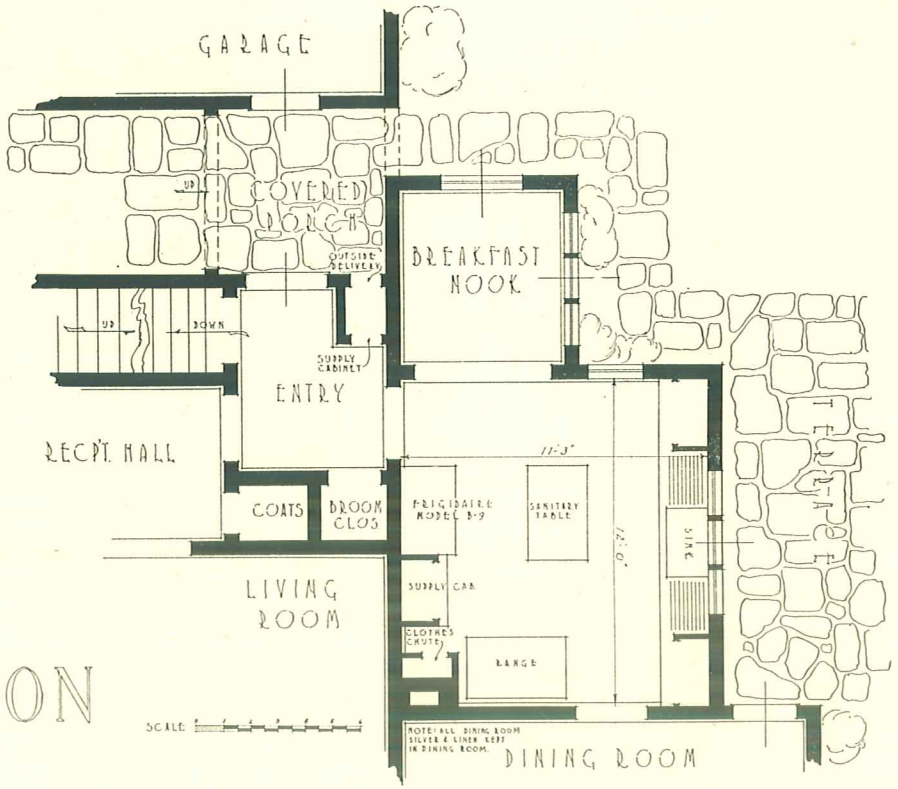
Submitted by ELMER L. SCHARPF and DONALD T. GRAF, Tampa, Fla.

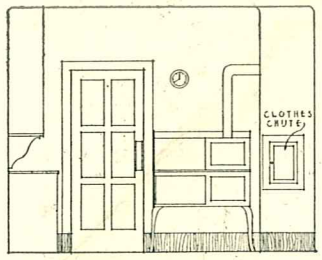
An excellent arrangement with simple routing. Drainboard area for clearing away is small. Lighting and ventilation good.



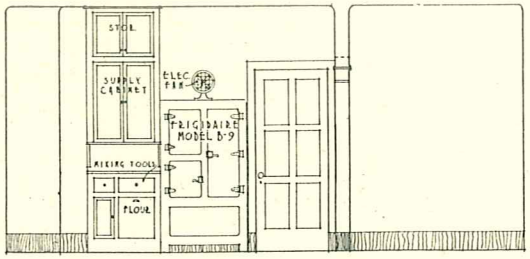
A Design for a MODEL KITCHEN as submitted in the FRIGIDAIRE COMPETITION



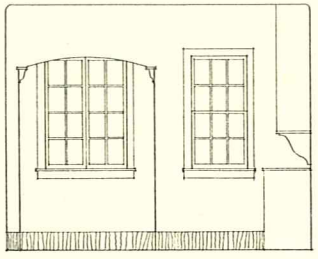




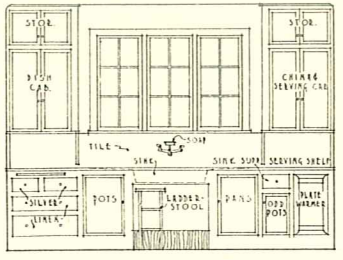
SOUTH ELEVATION



WEST ELEVATION



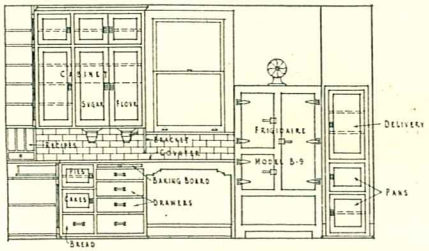
NORTH ELEVATION



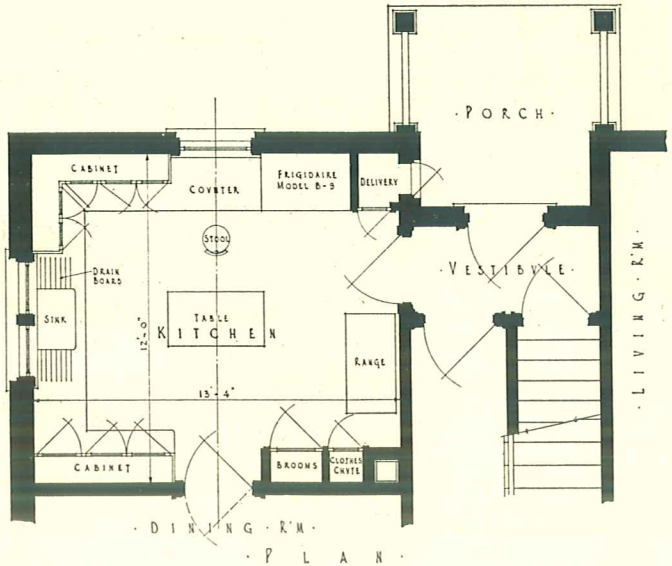
EAST ELEVATION

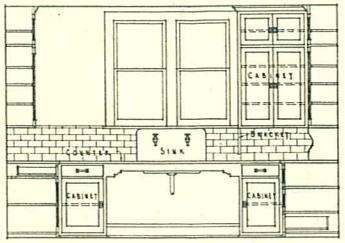
Submitted by ALFRED C. WILLIAMS, Oakland, Calif.

The total area is a little large, requiring too many steps. Routing delivery is good. Breakfast nook is a little large.

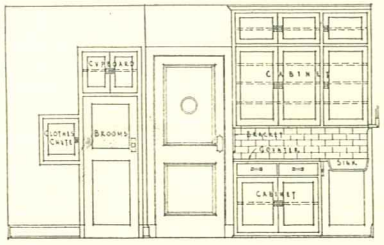


· NORTH · ELEVATION ·



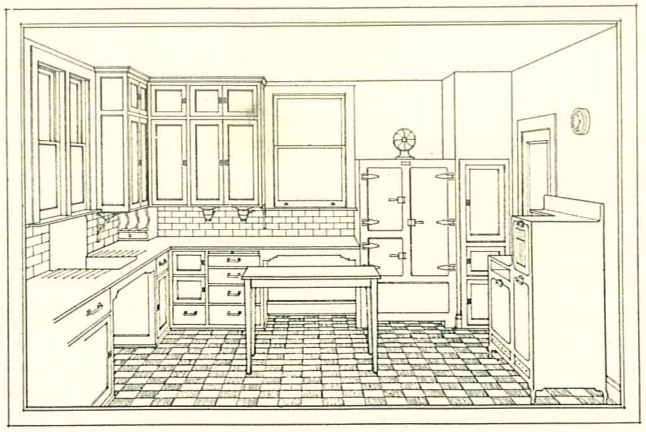


· WEST · ELEVATION ·



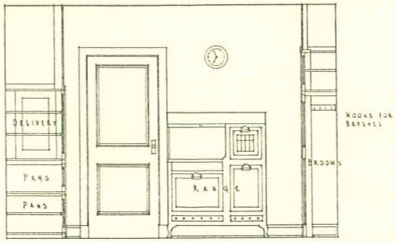
· SOUTH · ELEVATION ·

· A · DESIGN · · FOR · · A · MODEL · · KITCHEN ·



· PERSPECTIVE · VIEW ·

SCALE · 0 1 2 3 4 5 6 7 8 9 10

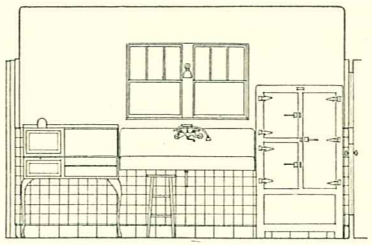


· EAST · ELEVATION ·

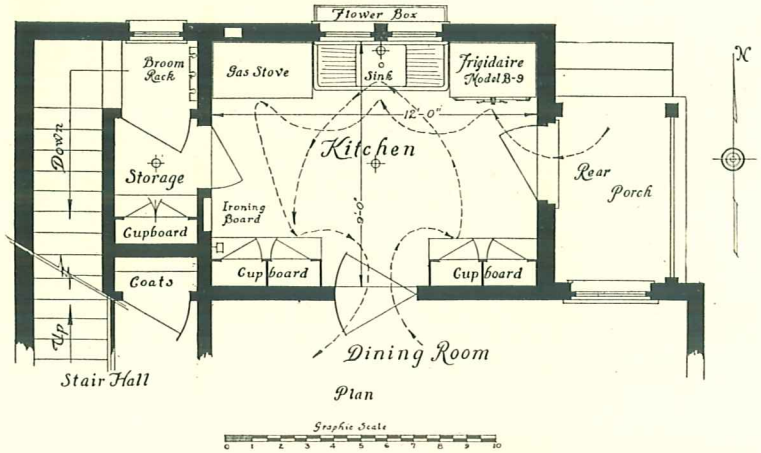
· AS · SUBMITTED · · IN · THE · · FRIGIDAIRE · · COMPETITION ·

Submitted by EDWARD CRONE, Toronto, Ontario, Canada

A very simple and well arranged plan, although total area and dimensions are a little large. The center table is not needed with the generous provision for counter and work space. Serving is a little long, but clearing away is well arranged.

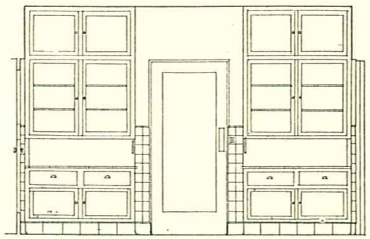


North Elevation

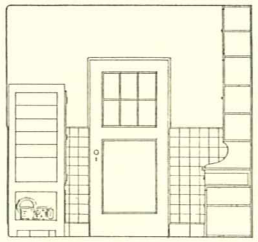


Plan

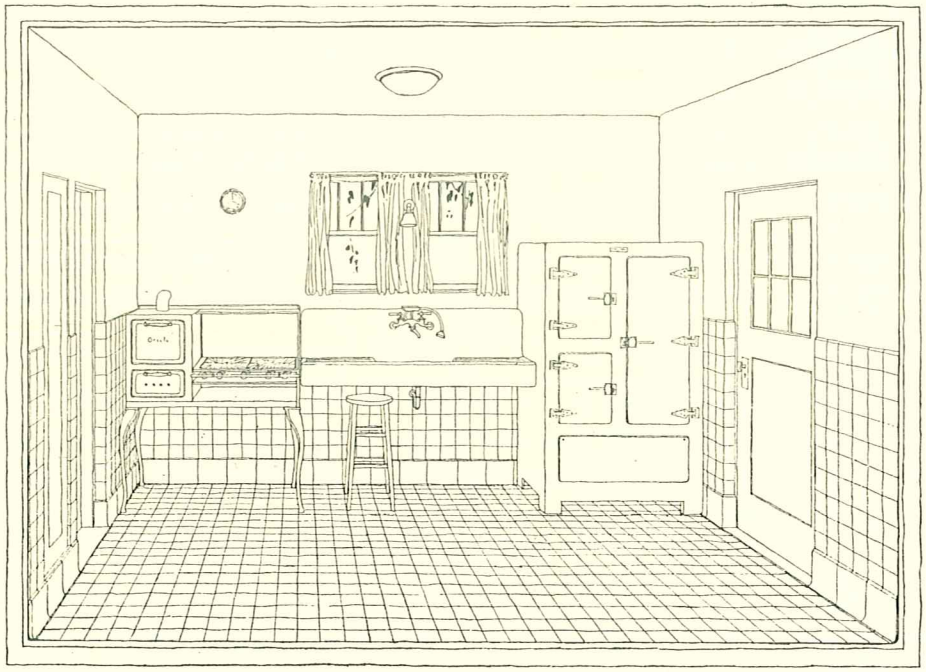
Graphic Scale



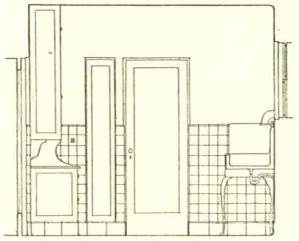
South Elevation



East Elevation



Perspective View



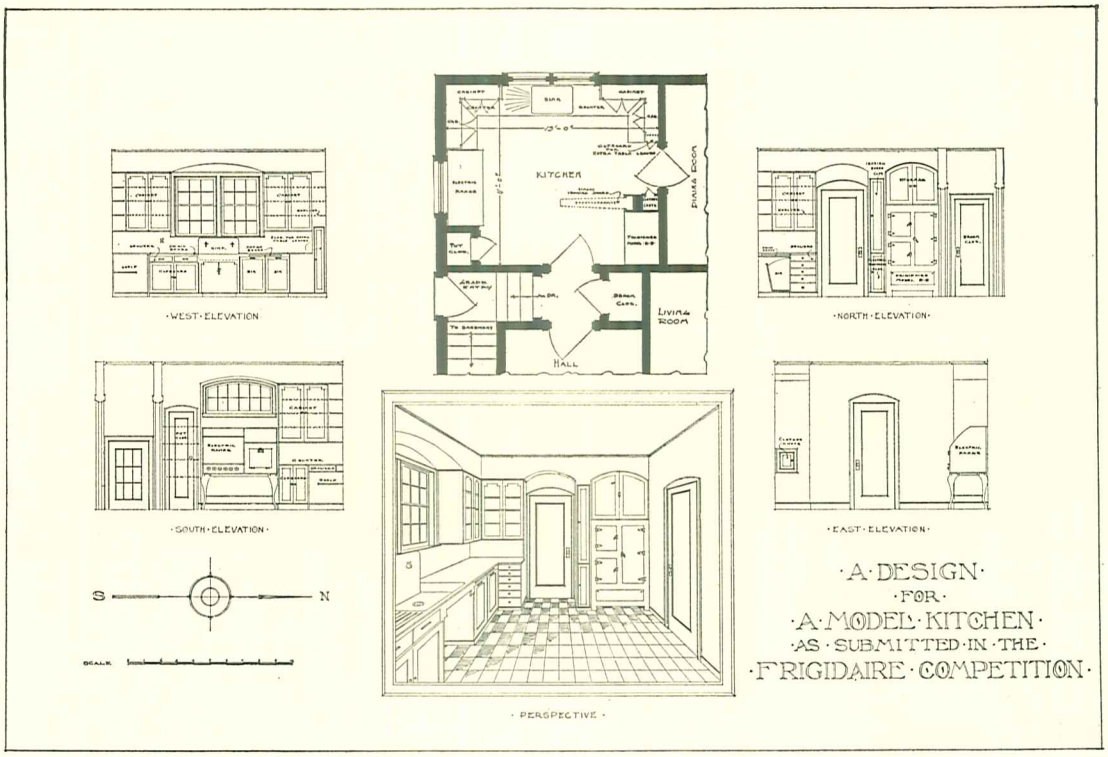
West Elevation

A Design For A Model Kitchen

As Submitted In The Frigidaire Competition

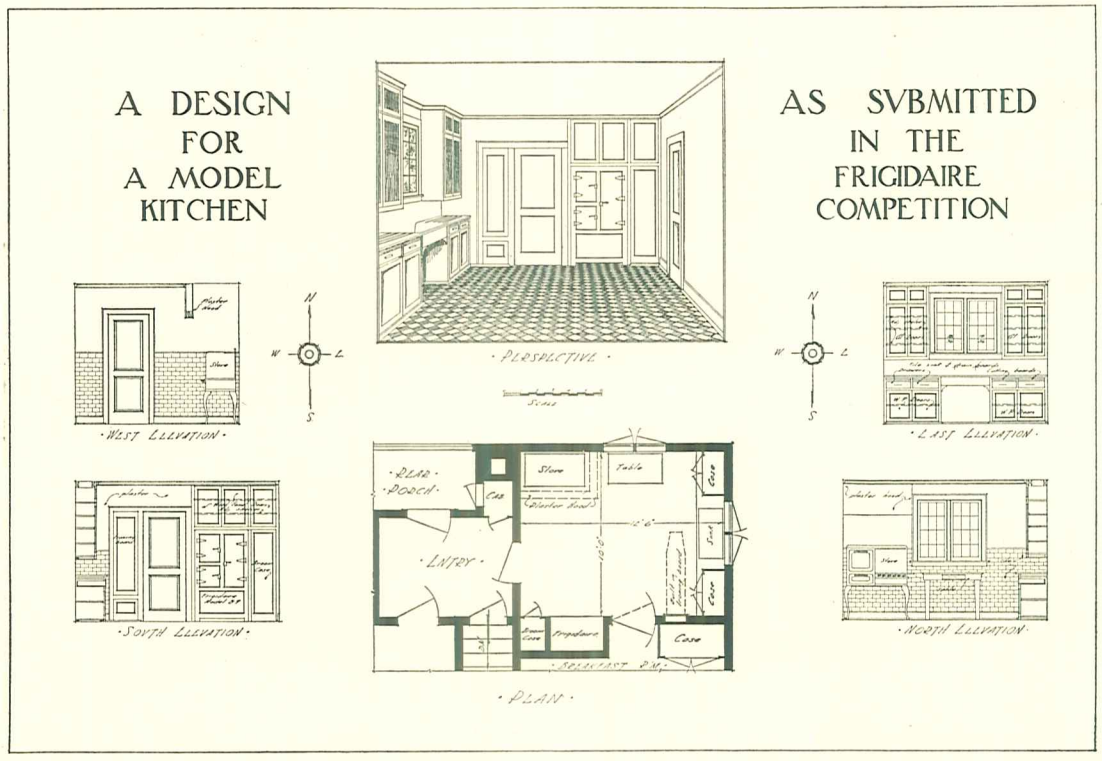
Submitted by GEORGE H. FERRENZ, Springfield, Ohio

The total area and dimensions are excellent. Preparation of food somewhat divided although serving is well arranged.



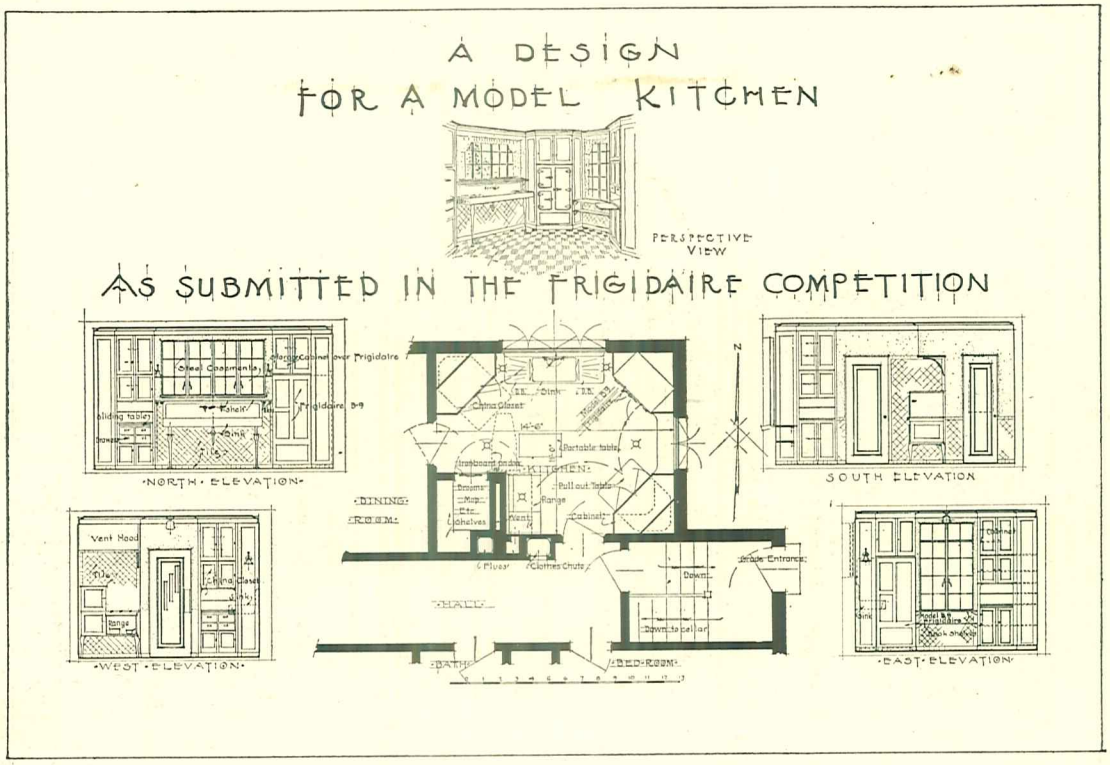
Submitted by HAROLD C. BISHOP, Regina, Sask., Canada.

The total area of the kitchen is a little large while routing requires extra steps for serving. Preparation would be approved in a modern kitchen cabinet with flour storage, etc. were provided.



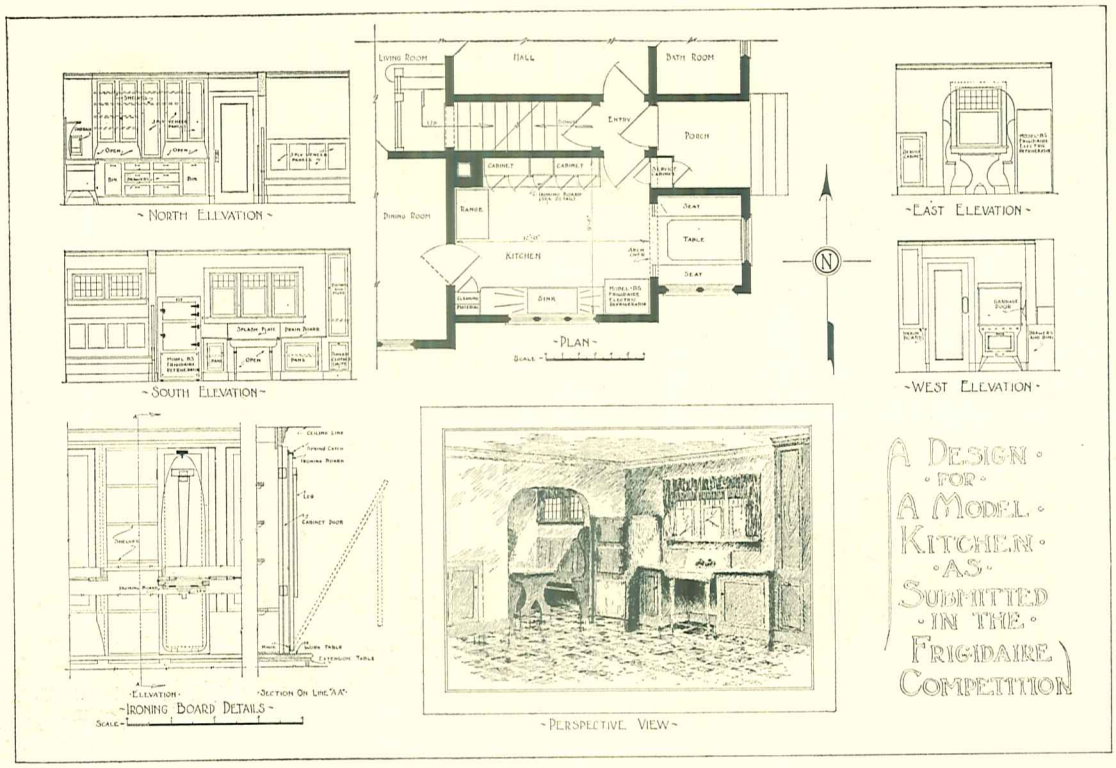
Submitted by HERBERT E. DUNCAN, Kansas City, Mo.

A very simple plan but lacking in preparation cabinet. Total area somewhat large. Light and ventilation good.



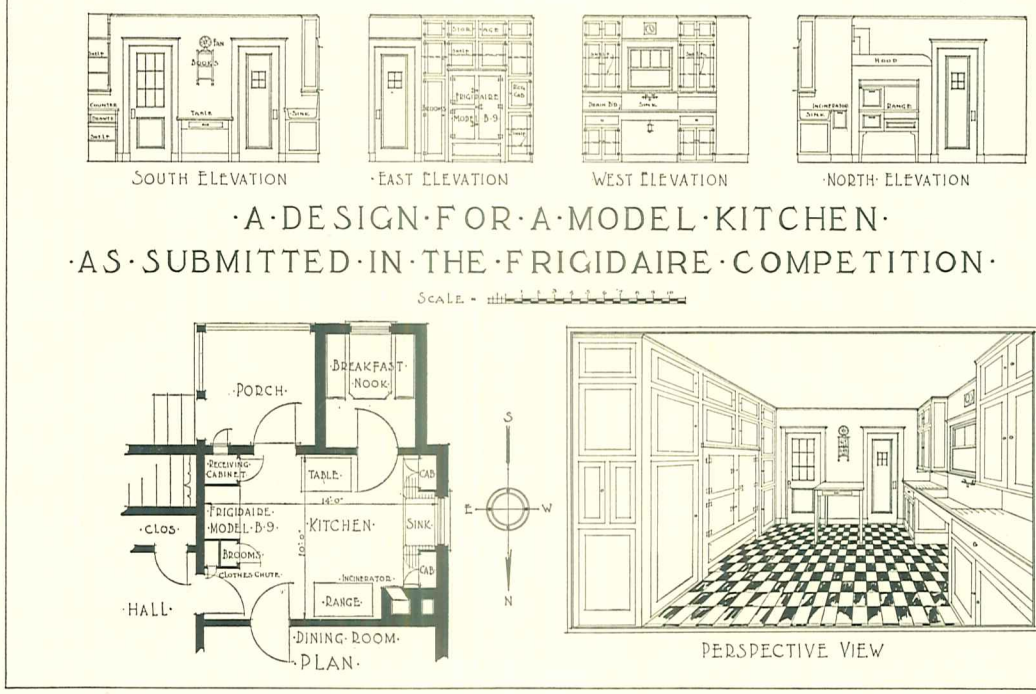
Submitted by L. E. HEGGENBERGER, Denver, Colo.

A very unusual arrangement showing originality although somewhat wasteful of floor area. Total area excessive although working space is good.



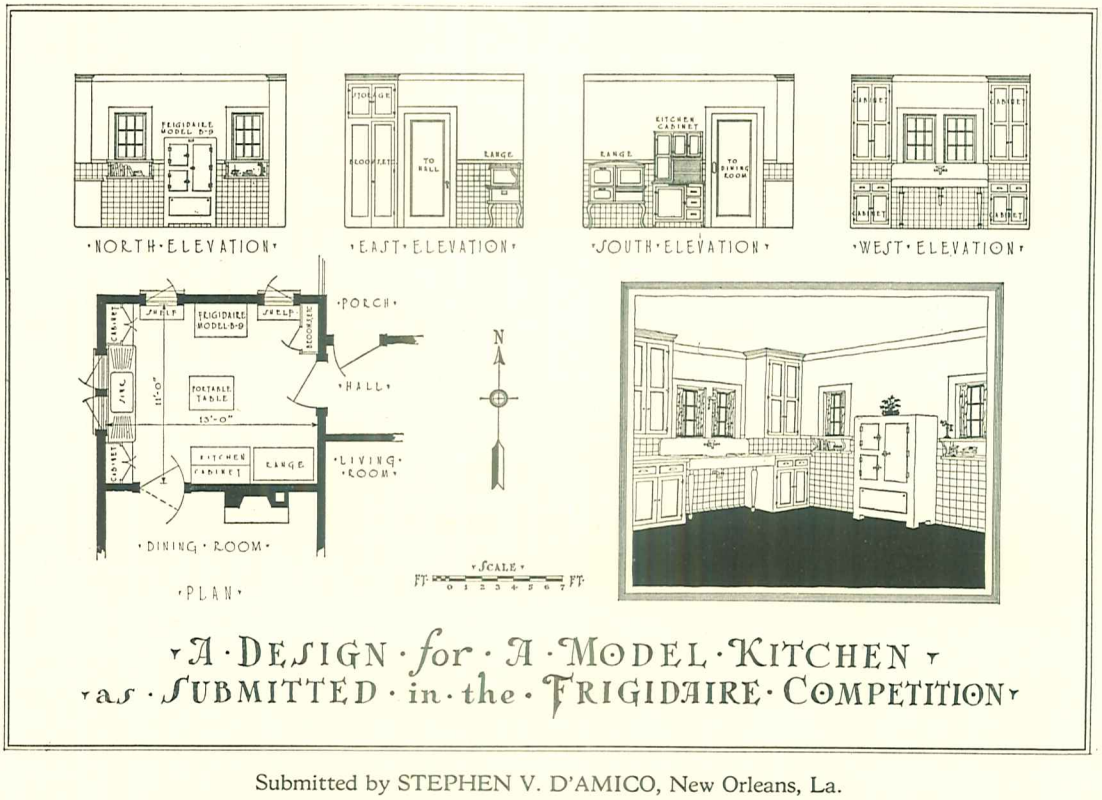
Submitted by J. M. SHAW, Seattle, Wash.

Total area and dimensions good, but preparation is divided, requiring extra steps. Would suggest modern kitchen cabinet in place of the one shown.



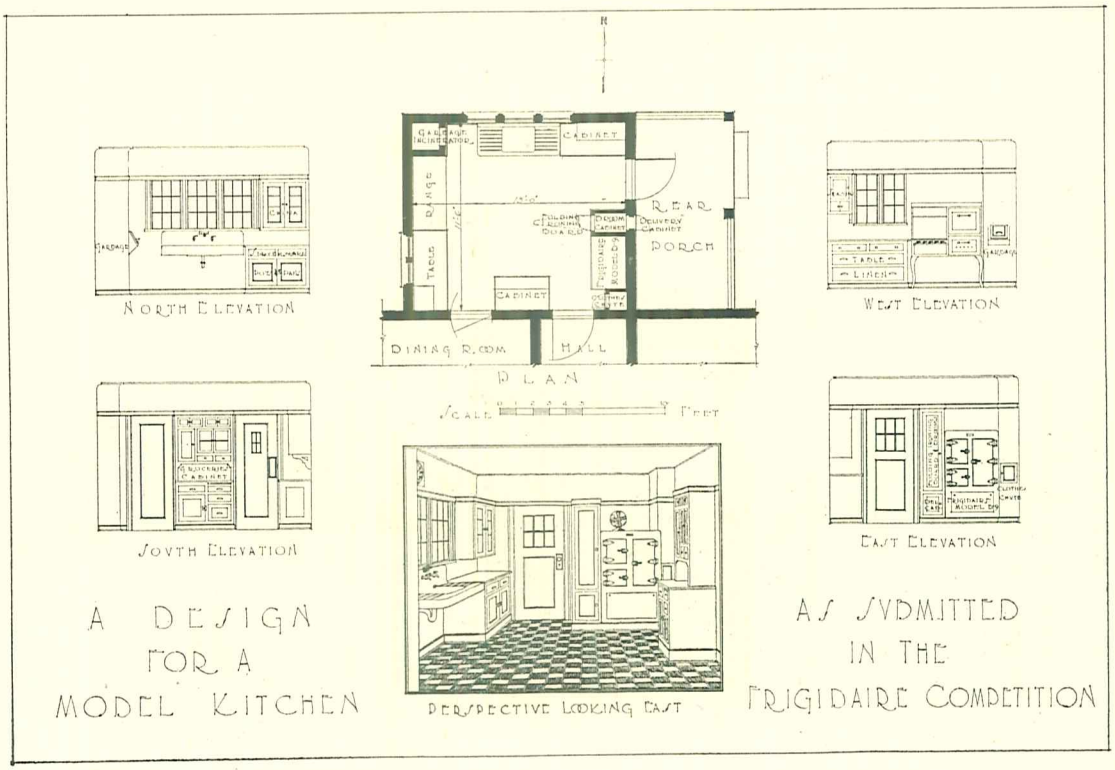
Submitted by LORENZO A. MICHAUD, Binghamton, N. Y.

The routing is not well defined and is also somewhat divided. Preparation cabinet should replace table for more convenient working unit. Refrigerator and receiving cabinets are well arranged.



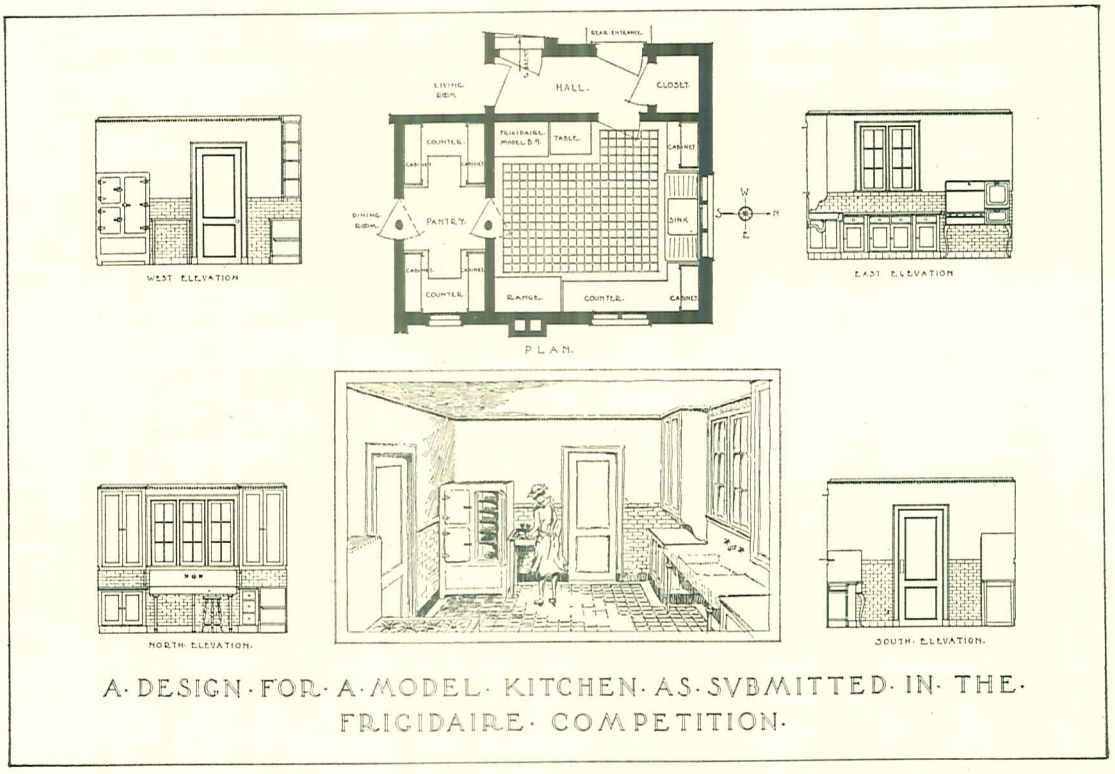
Submitted by STEPHEN V. D'AMICO, New Orleans, La.

The total area and dimensions are large. Preparation divided, requiring extra steps. Light and ventilation good, with serving well cared for.



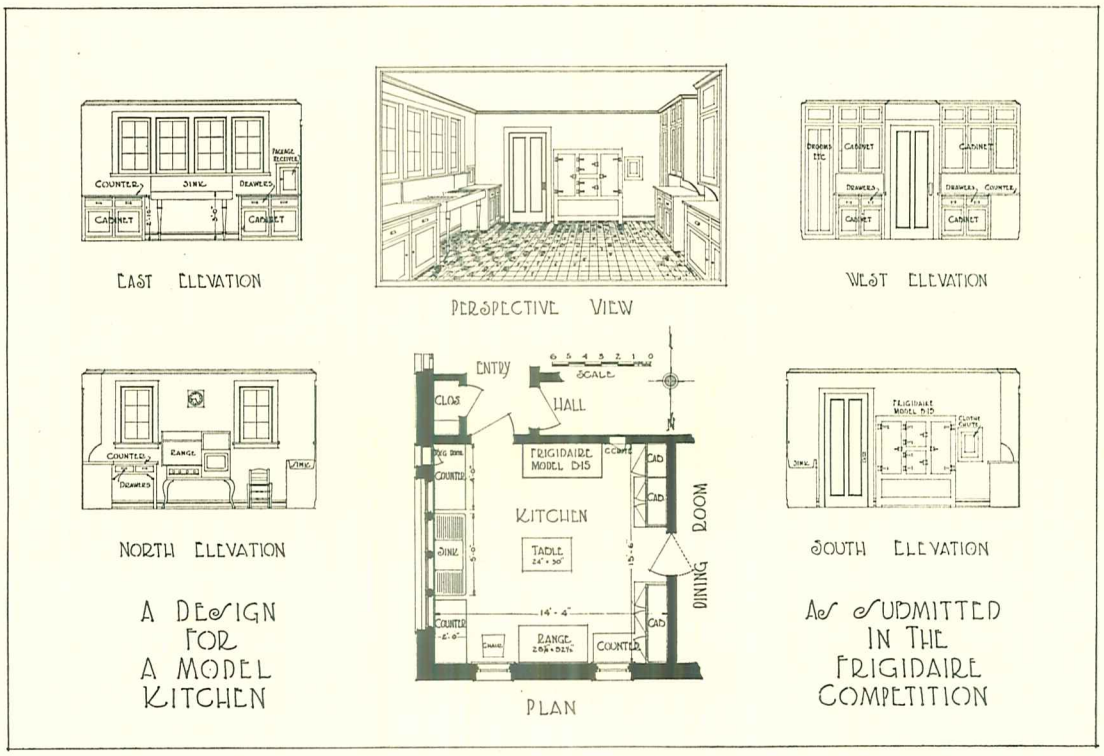
Submitted by ERNEST L. DuPREE, Jr., Cincinnati, Ohio.

A simple plan, but large in total area and dimensions. Various working units separated, adding steps to the work.



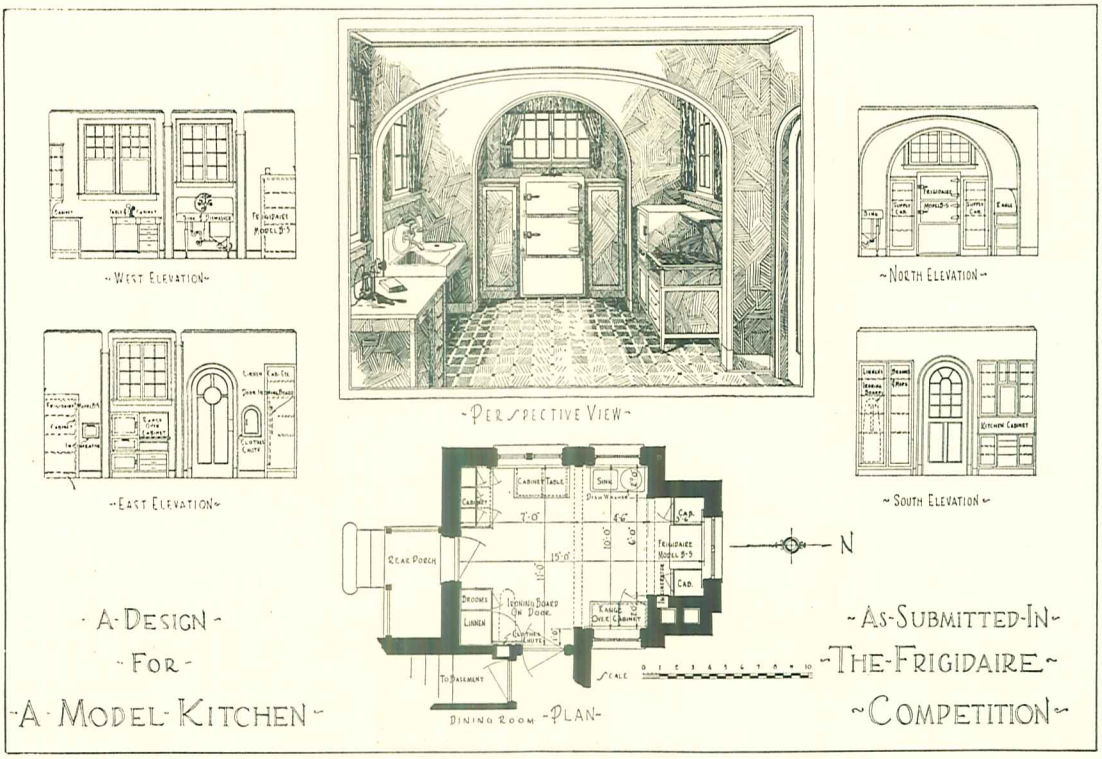
Submitted by VICTOR E. JOHNSON, Monroe, La.

The plan would indicate a larger house than could be accommodated with a B-9 Frigidaire. Total area is large. Preparation and routing a little indirect, requiring extra steps.



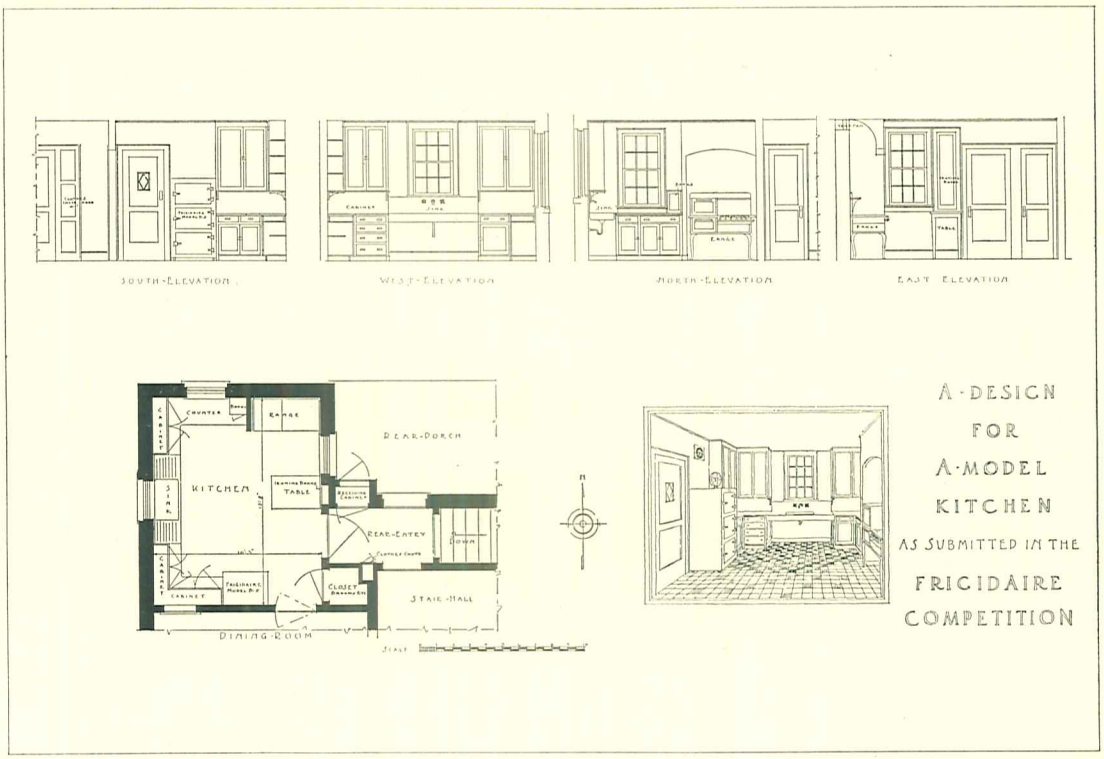
Submitted by PAUL M. HAVENS, St. Paul, Minn.

The total area and dimensions are large, requiring extra steps for preparation and serving.



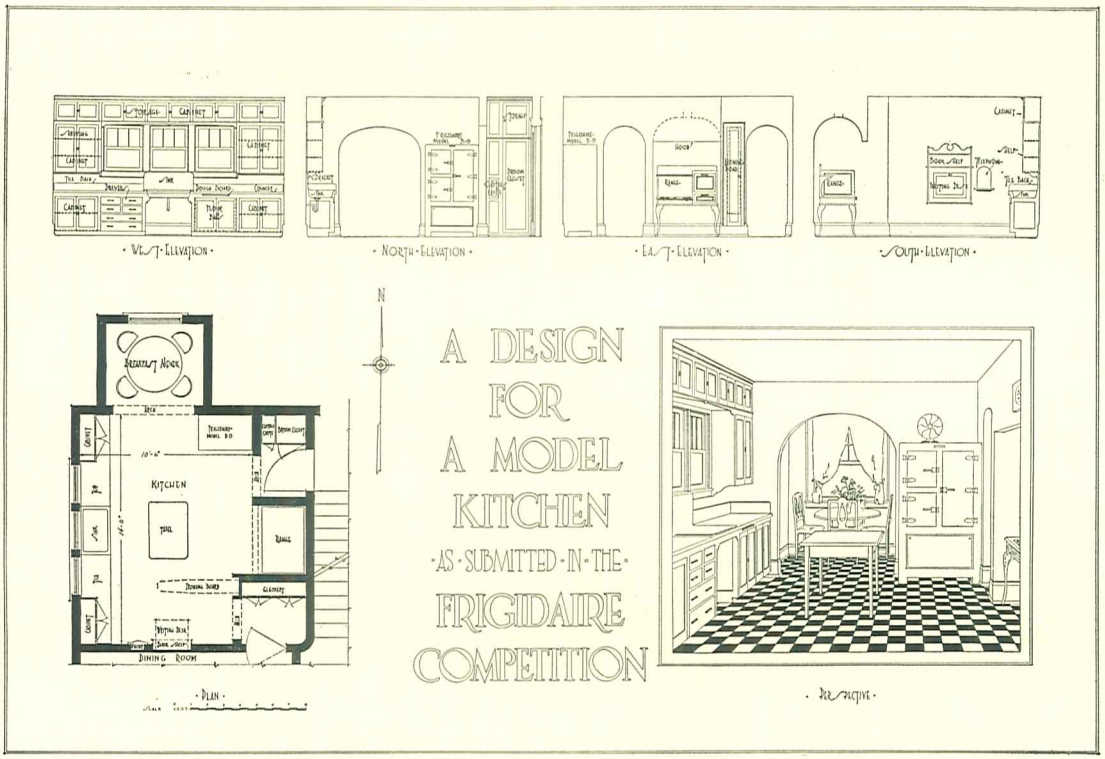
Submitted by CLAUDE B. OGLE, Kansas City, Mo.

The total area and dimensions are good. Routing divided with long distance between various units. Light and ventilation well provided.



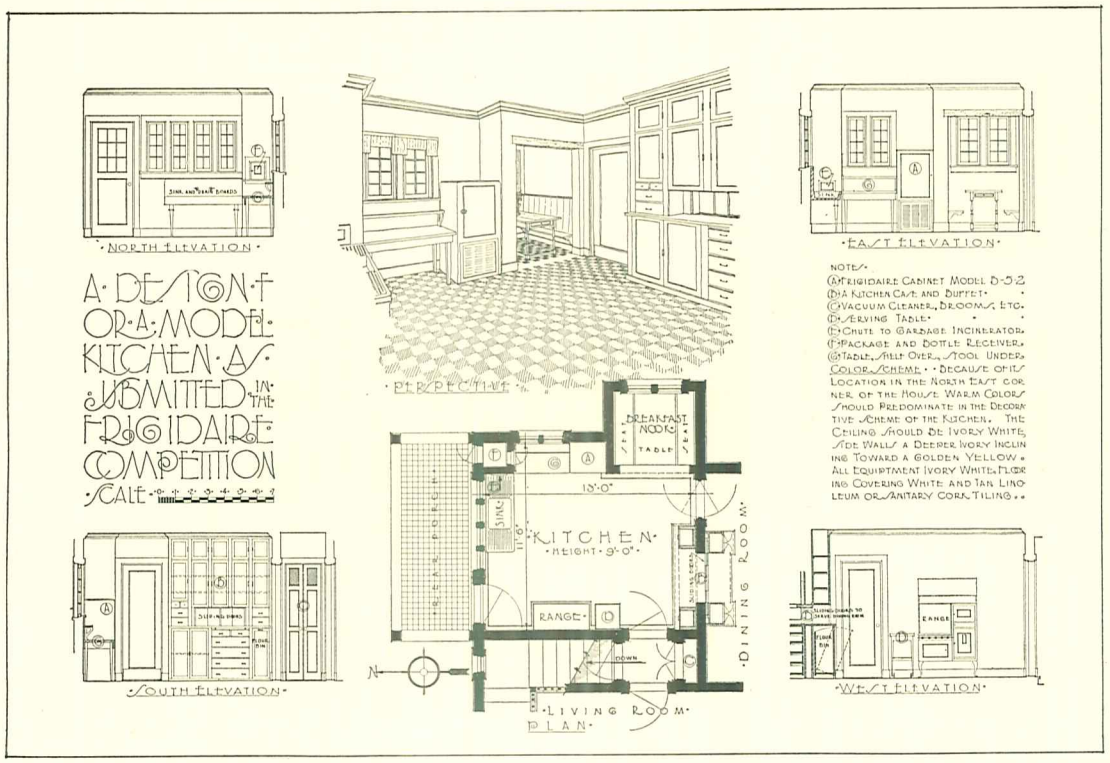
Submitted by F. W. KRELB, Omaha, Nebr.

The total area and dimensions are good, but routing is long, requiring extra steps for serving. Light and ventilation are excellent.



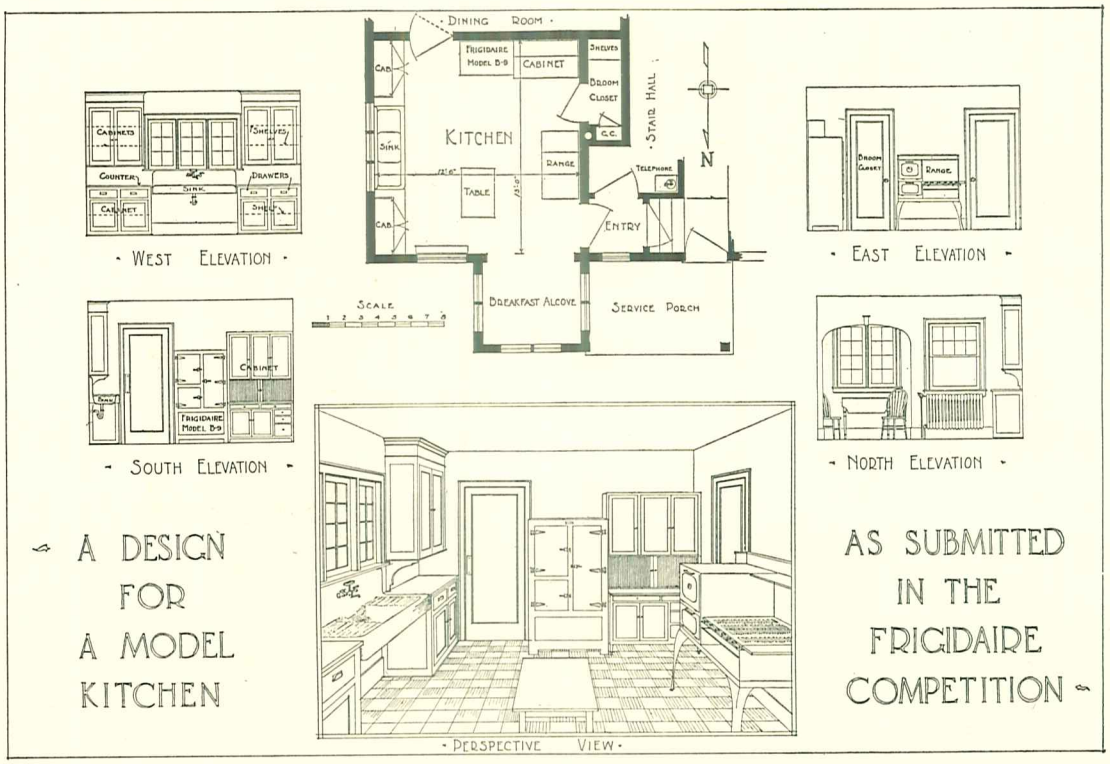
Submitted by HIRAM H. OSTRANDER, Des Moines, Iowa.

The total area is a little large although dimensions are nearly right. Frigidaire convenient for delivery but too remote for preparation of food. Range is set too deep in recess, limiting proper ventilation. Serving to dining room is a little indirect.



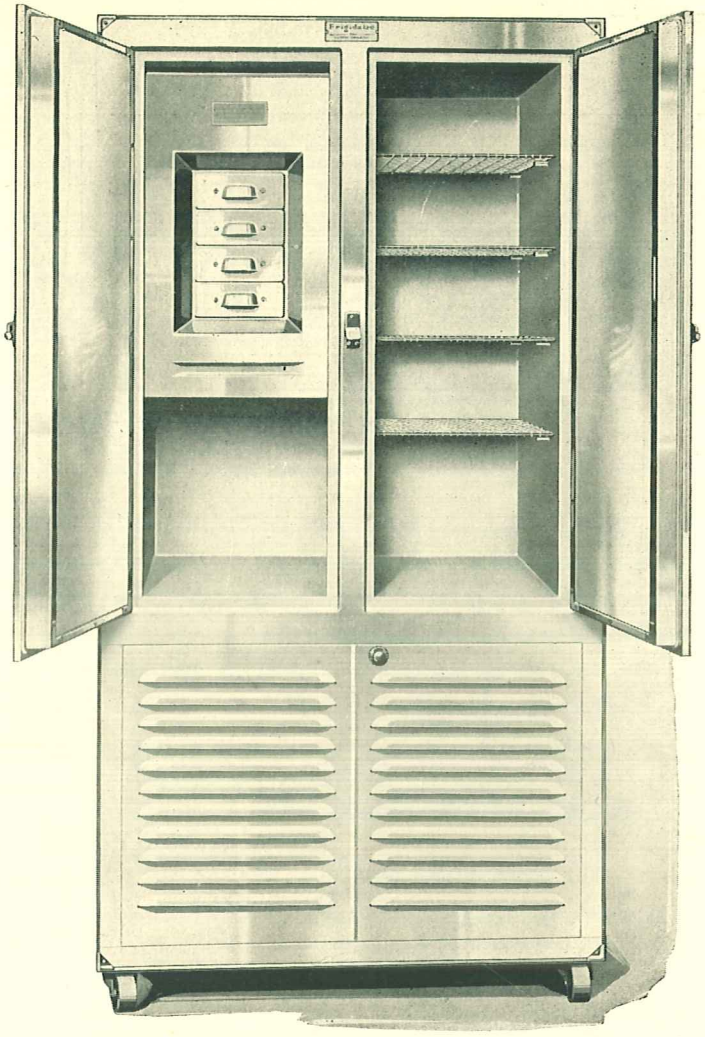
Submitted by JOSEPH L. KNIPPER, Brooklyn, N. Y.

A very interesting arrangement for receiving and storage, but somewhat divided for preparation, requiring extra steps for serving. Breakfast nook well located for serving.



Submitted by CLINTON D. HOWE, Glens Falls, N. Y.

A convenient working space for preparing food to be cooked, and good location of Frigidaire next to preparation cabinet; although the routing is reversed, requiring retracing of steps for serving. Light and ventilation good.



Model M-9 Frigidaire

SPECIFICATIONS

Food Storage Capacity—9 cubic feet.
Exterior Dimensions—34⅛" wide, 25" deep, 67½" high.
Number of Trays—Four for making ice or frozen desserts.
Ice Making—72 cubes—11 lbs. at one time.
Cabinet—Exterior: Steel, Duco finished, Monel metal trim. Interior: One-piece seamless, porcelain-enameled steel linings with rounded corners.

Frigidaire, Installed Self-Contained or Separately, Gives Wide Latitude in Planning

PROPER provision for the location of the refrigerator is as worthy of careful study as the placing of the other kitchen units.

Frigidaire, in addition to furnishing dependable and trouble-free refrigeration to its user, gives the architect an unusual degree of freedom in the design of the kitchen layout.

With a number of complete cabinet models (compressor and coil self-contained) both air-cooled and water-cooled type compressors, and a wide range of cooling coils for installation in the other refrigerators of standard construction, Frigidaire meets the requirements of any installation, large or small.

The complete Frigidaire Cabinet, or the refrigerator in which it is installed, may be placed at the most convenient point in the kitchen and to conform most readily with the builder's design.

Cleaness of line, compactness, accessibility and a full use of available space are essential to the modern home, and all of these are to be had without added expense if the kitchen arrangement includes Frigidaire.

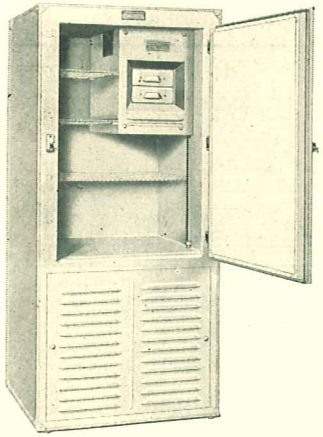
Frigidaire lends itself admirably to the built-in type of installation, since it may be recessed without the necessity of providing a service entry.

Likewise, Frigidaire may be placed in a location chosen for its convenience to the user in the kitchen, rather than for the convenience of outside deliveries.

The wide latitude which Frigidaire permits in the choice of location is just one of the many reasons why it should be included in plans for the modern home. Unquestionably, a place should be planned for Frigidaire.

The new Metal Cabinet Frigidaires shown on pages 46 and 47 bring a measure of convenience to the modern kitchen never before known. They are built of steel and have all the structural advantages of steel—strength, durability, cleanliness and independence of weather or climatic conditions.

They are immaculately white, Duco being used for the exterior finish. Five of these models are trimmed with bright metal and are lined with white, seamless, porcelain-enameled steel with rounded corners.



Model M-5-2 Frigidaire

SPECIFICATIONS

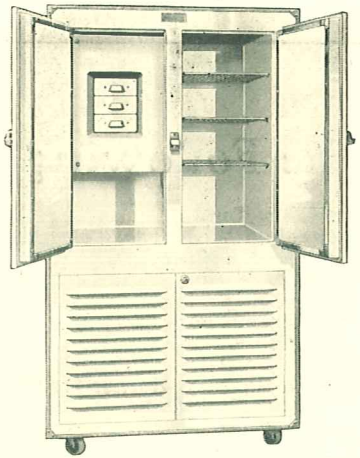
Food Storage Capacity—Over 5½ cubic feet.

Exterior Dimensions—26½" wide, 22¼" deep, 61" high.

Number of Trays—Two for making ice or frozen desserts.

Ice Making—42 cubes—6½ lbs. at one time.

Cabinet—Exterior: Steel, Duco finished. Interior: Steel, finished in white enamel.



Model M-7 Frigidaire

SPECIFICATIONS

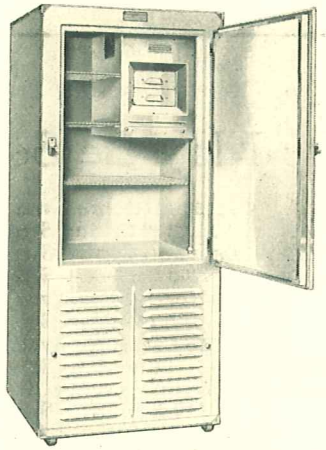
Food Storage Capacity—7 cubic feet.

Exterior Dimensions—34⅛" wide, 25" deep, 61¾" high.

Number of Trays—Three for making ice or frozen desserts.

Ice Making—63 cubes—9½ lbs. at one time.

Cabinet—Exterior: Steel, Duco finished, Monel metal trim. Interior: One-piece seamless, porcelain-enameled steel linings with rounded corners.



Model M-5 Frigidaire

SPECIFICATIONS

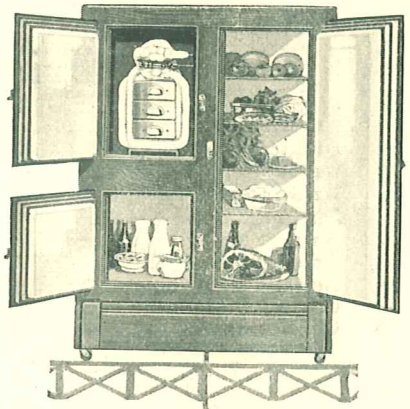
Food Storage Capacity—Over 5½ cubic feet.

Exterior Dimensions—26½" wide, 22¼" deep, 63" high.

Number of Trays—Two for making ice or frozen desserts.

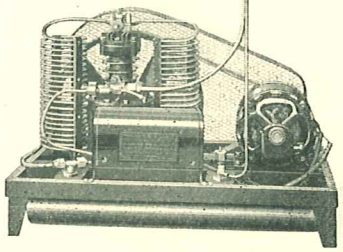
Ice Making—42 cubes—6½ lbs. at one time.

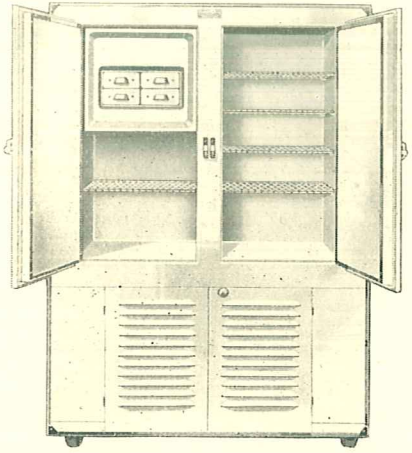
Cabinet—Exterior: Steel, Duco finished, Monel metal trim. Interior: One-piece seamless, porcelain-enameled steel linings with rounded corners.



When the Frigidaire units are installed in an ice-box of standard construction, the refrigerating coil is placed in the ice compartment, and either an air-cooled or water-cooled compressor is placed in the basement or other convenient location.

The same standard cooling coils can be used with either the air-cooled or water-cooled compressor. These coils contain the trays for making ice and delightful desserts. The development of the Frigidaire cooling unit is a step forward in home refrigeration.





Model M-12 Frigidaire

SPECIFICATIONS

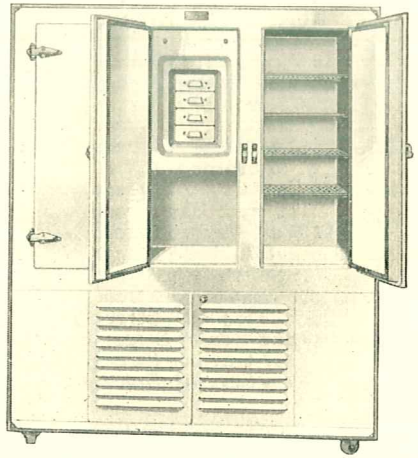
Food Storage Capacity—12 cubic feet.

Exterior Dimensions—47⅜" wide, 25" deep, 67½" high.

Number of Trays—Four for making ice or frozen desserts.

Ice Making—96 cubes—14¾ lbs. at one time.

Cabinet—Exterior: Steel, Duco finished, Monel metal trim. Interior: One-piece seamless, porcelain-enameled steel linings with rounded corners.



Model M-15 Frigidaire

SPECIFICATIONS

Food Storage Capacity—15 cubic feet.

Exterior Dimensions—54¾" wide, 25" deep, 67½" high.

Number of Trays—Four for making ice or frozen desserts.

Ice Making—96 cubes—14¾ lbs. at one time.

Cabinet—Exterior: Steel, Duco finished, Monel metal trim. Interior: One-piece seamless, porcelain-enameled steel linings with rounded corners.

Frigidaire May Be Seen at the Following Places:

Asheville, N. C.	50 Biltmore Avenue
Atlanta, Ga.	168 Spring Street
Baltimore, Md.	Park Avenue and Centre Street
Baton Rouge, La.	200 St. Louis Street
Birmingham, Ala.	2019 North Fifth Avenue
Boston, Mass.	101 Pearl Street
Brooklyn, N. Y.	16 Lafayette Avenue
Buffalo, N. Y.	715 Main Street
Cedar Rapids, Iowa	412 Second Avenue, East
Charleston, W. Va.	812 Kanawha Street
Chattanooga, Tenn.	6th and Market Streets
Chicago, Ill.	445 East Erie Street
Cincinnati, Ohio	811 Race Street
Cleveland, Ohio	2122 Euclid Avenue
Columbia, S. C.	1517 Sumter Street
Columbus, Ohio	188 East Gay Street
Dallas, Texas	2429 Commerce Street
Davenport, Iowa	118 East First Street
Dayton, Ohio	38 North Main Street
Denver, Colo.	1525 Sixteenth Street
Des Moines, Iowa	Tenth Street and Grand Avenue
Detroit, Mich.	General Motors Building
El Paso, Texas	723 North Stanton Street
Erie, Pa.	16 East Tenth Street
Evansville, Ind.	205 South Sixth Street
Fargo, N. D.	419 North Pacific Avenue
Ft. Worth, Texas	1324 East Front Street
Grand Rapids, Mich.	18 West Fulton Street
Green Bay, Wis.	329 North Washington Street
Greensboro, N. C.	300 North Elm Street
Hartford, Conn.	115 Pearl Street
Houston, Texas	3108 Main Street
Indianapolis, Ind.	47 Monument Circle
Jackson, Miss.	218 East Capitol Street
Jacksonville, Fla.	118 West Bay Street
Joplin, Mo.	212 West Fourth Street
Kansas City, Mo.	1316 Main Street
Knoxville, Tenn.	718 South Gay Street
Lexington, Ky.	258 East Main Street
Lincoln, Nebr.	1434 "O" Street
Little Rock, Ark.	Markham and Rector Streets
Louisville, Ky.	327 Guthrie Street
Los Angeles, Calif.	1518 West Seventh Street
Memphis, Tenn.	278 Monroe Avenue
Milwaukee, Wis.	469 Prospect Avenue
Minneapolis, Minn.	134 and 136 South Tenth Street
Nashville, Tenn.	Nashville Railway and Light Company
Newark, N. J.	85 Central Avenue
New Haven, Conn.	Corner Orange and Elm Streets
New Orleans, La.	201 Baronne Street
New York City	43 Warren Street and 150 West 57th Street
Norfolk, Va.	Corner Monticello Avenue and Princess Anne Road
Oklahoma City, Okla.	120 West Fourth Street
Omaha, Nebr.	2211 Farnam Street
Peoria, Ill.	Franklin and Sixth Street
Philadelphia, Pa.	810 North Broad Street
Pittsburgh, Pa.	5620 Penn Avenue
Providence, R. I.	37 Exchange Place
Roanoke, Va.	309 S. W. Henry Street
Rochester, N. Y.	19 Gibbs Street
Rockford, Ill.	210 North Wyman Street
St. Louis, Mo.	3321 Olive Street
Salt Lake City, Utah	134 East Second South
San Antonio, Texas	906 North St. Mary's Street
San Francisco, Calif.	871 Mission Street
Seattle, Wash.	1612 Second Avenue
Sioux City, Iowa	704 Pierce Street
Sioux Falls, S. D.	224 South Main Street
Spokane, Wash.	13 South Post Street
Springfield, Mass.	115 Chestnut Street
St. Paul, Minn.	24 East Fourth Street
Syracuse, N. Y.	941 East Genesee Street
Toledo, Ohio	212 North Erie Street
Washington, D. C.	1313 New York Avenue, N. W.
Wichita, Kans.	135 North Market Street
Worcester, Mass.	48 Portland Street

CANADIAN

Calgary, Alta.	307 Eighth Avenue, West
Edmonton, Alberta	10457 Jasper Avenue
Halifax, N. S.	160 Granville Street
Montreal, Que.	3715 Park Avenue
Moose Jaw, Sask.	57 High Street, East
Saskatoon, Sask.	236 Third Avenue, South
Toronto, Ont.	36 and 38 King Street, East
Vancouver, B. C.	544 Howe Street
Winnipeg, Man.	549 Portage Avenue

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